

THE NATIONAL *Provisioner*

SEPTEMBER 15, 1956

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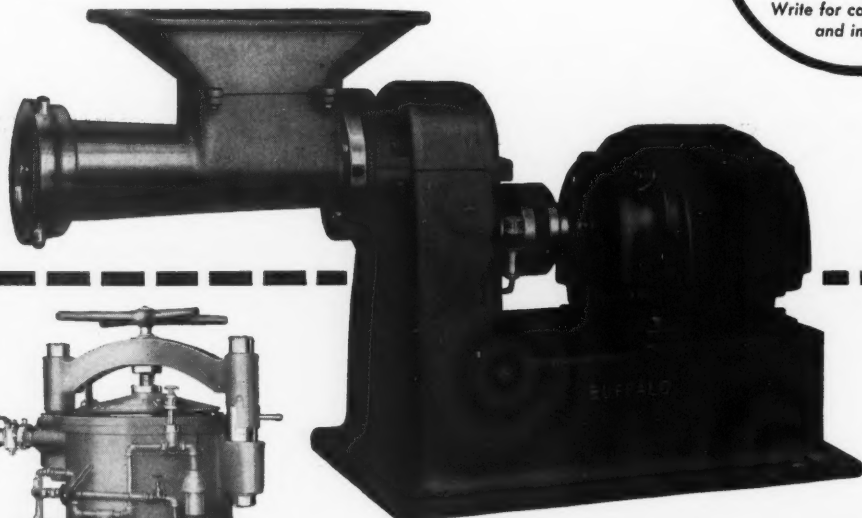
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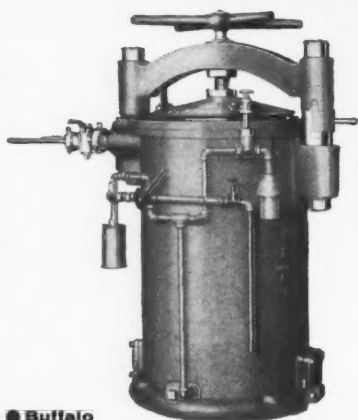
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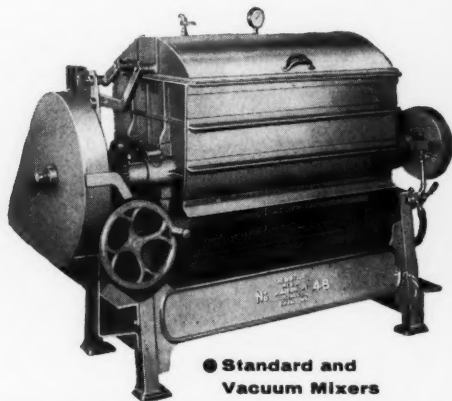
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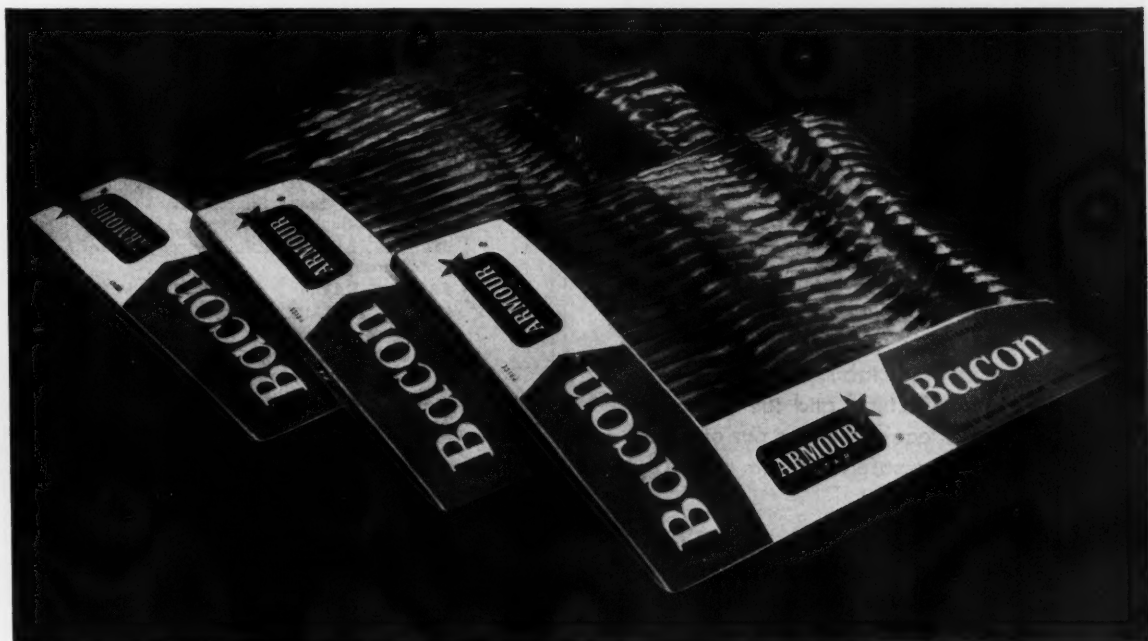
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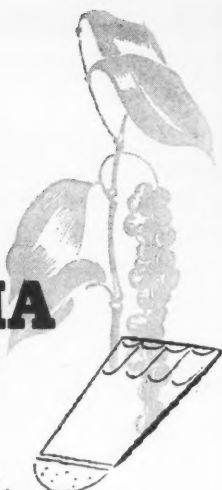


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THE NATIONAL
Provisioner

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News and Views

THE NATIONAL PROVISIONER

Vol 135 No. 11

SEPTEMBER 15, 1956

Best Forgotten

While deviations by government administrative and regulatory agencies from the principles by which Congress intended them to act may sometimes appear to be inconsequential, we believe it is healthy and desirable that they be challenged immediately by all those affected.

A case in point is the proposal by the U. S. Department of Agriculture that meat packers supply free work clothing, except for footwear, to the inspectors of the Meat Inspection Branch who are serving in their plants.

First, such an arrangement would breach the stated policy of Congress that the costs of meat inspection, as a federal service performed for the general public good, should be borne by the federal government, that is, by the taxpayers.

Second, we believe that furnishing free clothing to inspectors would introduce an unfortunate element into the relationship between the meat processors and the inspection service. It is not too difficult to imagine that such an arrangement might be abused, on either or both sides, and that it might, in some cases, constitute an irritant in an area where friendliness, fairness, impartiality and cooperation should prevail. Such a concession would also be subject to misinterpretation by outsiders who might well ask: "For whom is the meat inspector working?"

The cost of furnishing free clothing to inspectors would not only shave another slice from the packers' already thin margins, but it might result in even more extravagant demands by others who work in meat packing plants.

We hope that the Department of Agriculture will reconsider its proposal carefully and then withdraw it.

The First Test of producer support for a "check-off" plan to finance a state-authorized beef promotion program failed to win the necessary 65 per cent majority of California cattlemen voting in the referendum. The California Department of Agriculture has announced that only 54 per cent of the 10,486 valid ballots received from producers approved the California Beef Council Law passed by the legislature this year, while 46 per cent were opposed. The ballots had been mailed to 46,000 cattlemen. The law, contingent on the referendum, provided for the formation of a California Beef Council to conduct a promotion campaign financed by an assessment of 10c per head on all cattle marketed in the state. It was the first time a state legislature had acted to provide means for financing beef promotion. The levy would have yielded about \$400,000 a year. According to state law, another referendum may be held in two years.

An Extension of thirty days beyond the original deadline of September 17 has been granted by the USDA for packers to submit comments and arguments to the Meat Inspection Branch on the proposed amendment to regulations that would require meat packers to supply free outer work clothing, except for footwear, to federal inspectors. Protests against the proposal already have been filed by the American Meat Institute, the National Independent Meat Packers Association and the Western States Meat Packers Association. The groups pointed out that the proposed change would violate the principle, established at the outset of federal meat inspection, that inspection costs should be borne by the government as a public service and not by the meat packers. Not only does the proposal represent "big money for the industry, but it could be a dangerous entering wedge," NIMPA warned. WSMFA explained that many companies make work clothing available to their employees at cost and meat inspectors ordinarily enjoy this same privilege, but it would be impossible to provide all with free work clothing because of the tremendous cost involved.

The Investigation of the meat industry undertaken by the Senate judiciary antitrust and monopoly subcommittee before Congress adjourned will be resumed shortly, with public hearings to be held in the West, Senator Joseph O'Mahoney (D-Wyo.), subcommittee chairman, has announced. He said western livestock men had requested the resumption and asked that the hearings be conducted in the livestock areas. Denver and Ogden, Utah, have been mentioned as possible hearing sites. No dates have been set.

Contract Talks between the two major packinghouse unions and six national packing companies were described by a union spokesman this week as "working their way along." Nothing was mentioned during the negotiations about any strike possibility and members of the United Packinghouse Workers of America and the Amalgamated Meat Cutters and Butcher Workmen of North America continued to work on a day-to-day basis under the terms of the contracts that expired September 1.

If Current Negotiations are concluded satisfactorily, Armour and Company and Oscar Mayer & Co. plan to build plants in a proposed new 650-acre meat packing center north of Houston, Tex. A solution to sewage and water requirements is reported to be the major obstacle holding up final agreement. See story on page 27.



MODERN PLANT, completely rebuilt, and new trailer body are part of new look at Raskins.

DURING two years of intensive effort by two actively participating partners, the Raskin Packing Co. has developed from an older plant having a weekly capacity of 75 cattle, a few hogs and a small volume of sausage products to an entirely new and modern beef operation processing over 600 animals a week.

Change a few letters of the firm's name and you have the somewhat similar word "rushing," which well describes the activities of Nate Raskin, manager, and Sid Raskin, in charge of livestock procurement and sales of finished product. Keeping their sleeves rolled up, and always alert for progressive ideas, the partners believe that production of high quality meat requires more careful treatment than can ordinarily be obtained from speed-up or incentive systems.

Conveniently located close to the center of the Sioux City, Ia., stockyards, the plant is situated on the banks of the Floyd River and only a few hundred yards from the Livestock Exchange building. Designed by the architectural firm of John G. Troy, Omaha, the structure combines

an attractive outside view with inner practicability. The building is constructed of brick and concrete to federal specifications. It has a large two-story high picture window on one side of the front entrance which enhances its pleasing and modern appearance. (See picture.)

On the top floor of the three-story plant are the main offices, MIB office and employees' welfare facilities. On the ground level are the killing floor, hot and holding coolers and an air-conditioned loading dock. The paunch and viscera cleaning facilities, hide cellar, engine room and welfare room for inedible department employees are located on the basement level. There is no vertical hoisting and all product is shipped from the processing level or conveyed down chutes for further working.

New outside holding pens have a limited capacity because of the availability of nearby large storage areas.

A policy of employing experienced and older workers has resulted in a growing demand for the company's specially dressed and trimmed beef. Slaughtering and dressing operations are in charge of Bert Johnson who,

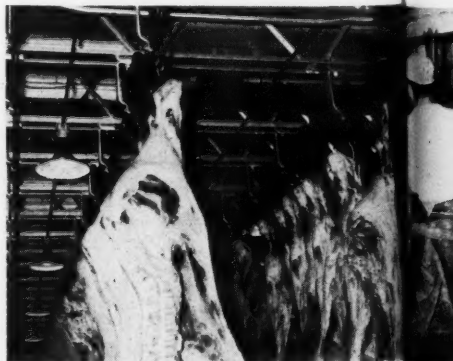
Hard Work Anigh Make Raskin Qua

for the best part of his 67 years, has been employed in meat processing. Supervisor of grading and shipping is E. L. McConnel, who has been in charge of meat coolers for over 40 years. These men take pride in doing a good job in a kind of work for which they are well trained.

On the new killing floor the systematic and compact arrangement of equipment allows employees to do efficient work without loss of time. Procedures are based on one man for each animal processed per hour. Cattle are urged up the incoming ramp by electric prods powered by reduced current from a 110 volt supply line and enter a concrete knocking pen in pairs. Dual dazzling lights are installed at the far end to hold their heads in position and dispatching is done by 22 caliber bullets which are fired from a rifle.

From the knocking pen the carcasses slide past a pivoted retaining door onto a 7 ft. x 14 ft. curbed open mesh grating installed 8 in. above the main floor level. The galvanized metal grating is specified as Herrington Type K 800. By this means the bleeding area is made non-skid and the blood is readily disposed of by draining through the grating into

COOLER CEILING is braced with bridge type supports. Note good lighting system.



High Ideals in Quality' Plant

steep sloping metal troughs leading to a tank in the basement.

On the single-bed operation one man is employed in hoisting, sticking, tagging and cleaning heads. Another employe drops tongues and works up the heads. Two floormen at the pritch plates remove legs, saw briskets and gambrel, followed by two others at the half-hoist position who rump, cut fells and pull tails. Another man pulls guts and puts viscera into a low truck from which they are dumped into a nearby chute leading to the basement. One man drops hides which are deposited in a chute leading to the cellar and then pushes the carcass into position for sawing, trimming and scribing. One man washes and starts the shrouding and one finishes shrouding, weighs and pushes the sides into the cooler. Two employes in the basement work on viscera cleaning and separation.

Trolleys are cleaned in an enclosed area adjoining the killing floor on special Rustripper equipment made by the Adrian Mill and Elevator Co., Omaha. From a low rail, batches of trolleys are first dipped in a hot Oakite solution, then cleaned by passing through high pressure sprays of clean water. After a short period for

draining and drying, the trolleys are dipped in white edible oil supplied by the Standard Oil Co. for lubrication and rust prevention.

Inedible material is disposed of by an ingenious method of handling to an independent rendering contractor. This method employs an arrangement of chutes and troughs that feed inedible parts into a deep metal pan raised high above the floor on steel legs to provide clearance for the body of a hydraulic lift dump truck underneath. The truck backs down a concrete ramp outside the building to enter the plant through a door in the wall opposite the pan and picks up the loaded container in a matter of seconds. (See pictures.) Because the rendering company is located only a short distance away, and the truck works on a fast and precise schedule, only one disposal pan is needed. The truck dumps the pan which is returned to its position in the packing plant without loss of operating time. Tripe and lungs are barreled and sold to fur farms.

Another example of fast movement of product is found in the hide cellar where, by use of a power flight conveyor, two men load 1000 hides in six hours from the cellar into outside trucks. Folded hides are placed on the conveyor at slightly below waist height to be transported up through an opening in the wall to drop into the truck or to be lifted off for more detailed loading. This conveyor is a product of the Valley Mfg. Co.

The new 40 ft. x 68 ft. beef holding cooler has ceiling supports of Truscon bridge-type construction which allows wide spans without intervening columns. Inner surface of the ceiling is of smooth metal made of up-ended steel pans filled with 2 in. of cork insulation. Another 2-in. layer of cork is laid above the pans under a roof of pitch and gravel. The



NATE AND SID Raskin inspect shipment of beef carcasses bound for Chicago.

floor contains 4 in. of cork under two-ply waterproofing sandwiched between an upper layer of 2-in. minimum thickness dense concrete and a lower support of 6 in. of reinforced poured concrete. Walls are finished with glazed tile to a point half way between floor and ceiling. Rails are spaced 24 in. with every third rail being separated 48 in. for easier sorting and shipping. Track switches are of automatic steel design by Le Fiell.

Edible offal is trimmed and packed
[Continued on page 23]

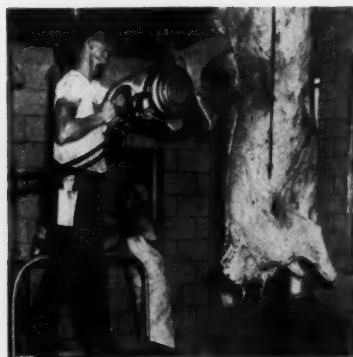


TRUCK and pan leave plant via ramp.

COMPACT AREA houses efficient killing floor. Walls are tiled from floor to ceiling.



OPERATOR saws carcass back. Hide chute is at right; foreman's office at rear.



PORTABLE inedible disposal pan is lifted by hydraulic dump truck.



AMI Convention-Goers to Get Retailer Viewpoint at Oct. 1 General Session

Most of the main features of the American Meat Institute's golden anniversary meeting will come on the first general session day, Monday, October 1. Appropriately, 50 years ago on that date the first predecessor association was formed by a gathering of about 100 meat packers in the Grand Pacific Hotel in Chicago.



DR. STEFANSSON

J. M. Foster, AMI board chairman, will have the lead-off spot in the Monday session in the Grand Ballroom of the Palmer House, Chicago. He will review briefly the 50 years of the meat trade association's past and outline the aspects of the meat industry during the coming year.

Two important panel discussions, two presentations and the annual dinner also will occur Monday.

In a panel discussion on meat retailing, entitled "You Process It, But We Sell It," four leaders in the chain store field will go into many of the



S. DETRICK



SETH SHAW

morning program will be Elmo Roper, public opinion analyst who will report on a survey he completed in July on consumer attitudes about pork. He was commissioned by the AMI to



D. GRIMES



DR. POLLACK

find out why the public is spending a smaller proportion of its income on pork and what can be done to increase consumption of pork.

The award luncheon will pay recognition to veterans who have worked in the industry 50 years or longer. More than 70 long-service employees, including a woman and two members of the AMI board, will receive gold service awards during the ceremonies.

The second panel of the day will come as the concluding feature of the award luncheon, taking up one of the more controversial subjects in nutrition today. Entitled "The Fat's in the Fire," the discussion will bring together Dr. Vilhjalmur Stefansson, Arctic explorer; Dr. Herbert Pollack, chairman of the committee on nutrition of the American Heart Association,



DR. STARE



JOE E. BROWN



C. R. MUSSER



H. McNAMARA

problems which beset the dealer in meat. C. R. Musser, vice president of Wilson & Co., Inc., will serve as moderator for the panel.

Ready to discuss meat retailing will be H. V. McNamara, president of National Tea Co., Chicago; Seth Shaw, vice president of Safeway Stores, Inc., Washington, D. C.; Scott Detrick, partner in Scotty's Markets, Louisville, and Donald Grimes, president of Independent Grocers' Alliance Distributing Co., Chicago.

The annual Dodge & Olcott award of \$1,000 and a gold medal, offered for outstanding work aiding the growth and welfare of the meat packing industry, will be presented next.

Also appearing on the Monday

tion, and Dr. Fredrick J. Stare, chairman of the department of nutrition of the Harvard School of Public Health.

In the Grand Ballroom of the Conrad Hilton Hotel, the annual dinner will get under way at 7 p.m. Joe E. Brown, of Broadway and Hollywood renown, will be the featured speaker. Musical entertainment will be supplied by the Morrell Male Chorus, employees of John Morrell & Co., Ottumwa.

Monday also is ladies' day for the wives of delegates attending the convention. They will have a "day in the country," traveling by bus to Long Grove, Ill., often called the antique center of the Midwest. A tour of the shops, which feature 18th century English furniture, early American candles, Staffordshire china and other fine antiques, will be followed by luncheon at nearby Lake Zurich Golf Club.

Visiting ladies also will have for their enjoyment a "Golden Tea," with the Institute's home economics staff as hostesses, on Saturday, September 29, from 2:30 to 4 p.m.

An additional speaker announced for the Friday opening session will be Senator John J. Sparkman of Alabama. He will be the fourth man on the September 28 morning program and will discuss "The Southeast Takes on Animal Agriculture."

Hearings To Open Sept. 17 On Tariffs, Trade Pacts

The House ways and means subcommittee on customs, tariffs and reciprocal trade agreements will hold two weeks of public hearings, beginning September 17. The hearings will go into all aspects of the customs and tariff laws and the trade agreement program.

Rep. Hale Boggs (D-La.), chairman of the subcommittee, said the group will hear testimony from a number of industry associations and foreign trade experts.

To Address Food Chains

Rilea W. Doe, vice president of Safeway Stores, Inc., Oakland, Calif., will be a featured speaker at the opening session of the 23rd annual meeting of the National Association of Food Chains, to be held in Chicago October 7-10 at the Palmer House. Topic of Doe's talk will be "New Food Products and Lines." The presentation will tie in with the theme of the session, "The New Millions," and with the overall meeting theme, "Feeding Millions for a Penny."



RODNEY KELLER, right, discusses merchandising of frozen portion-controlled steaks with Cyril Olund, the Keller sales manager.



EXPERIENCED BUTCHER cuts up loins and sorts portions according to weight before passing steaks to next operator.

Consistent 'Built-In' Quality Sells Steaks

A SALES effort based on product demonstrations and use of a new meat tenderizing liquid overcame a sales hurdle and greatly increased the sales of its portion-controlled meats for R. H. Keller Co., St. Paul, Minn.

After developing a line of portion-controlled, medium quality steaks for the mass feeding market, the firm faced one problem with its public feeding customers in their complaint: "The eating quality often varies." An order would have some tender cuts and some that were not. For a time it looked as if nothing could be done since this variability in quality is inherent in economy cuts.

Rodney H. Keller, president, decided to experiment with the liquid meat tenderizer, Age-It, recently developed by Huron Milling Co., Royal

Oak, Mich. Repeated tests established that the product tendered steaks to produce relatively uniform eating quality in meat coming from different carcasses. Keller also reports that its use appears to result in more uniform flavor.

To move its economy line, the company decided to specialize in a club steak prepared in a 6½-oz. portion from Utility grade sirloin strips. The meat is cut to a portion size, individually dipped in the tenderizing material, allowed to drain, and wrapped in a multi-colored window-type sheet. Wrapped units are then placed in fibreboard shipping containers and moved to a sharp freezer.

(Editor's note: The type of tenderizing agent employed has MIB approval for use on fresh meats that are frozen immediately after applica-

tion. See THE NATIONAL PROVISIONER of September 10, 1955.)

The overwrap sheet carries the trade name "Ranch Steaks" under which product is merchandised.

Realizing that a new and better product does not necessarily mean sales success, Keller devised a novel sales plan. Each of his salesmen carries a refrigerated sample kit containing thawed steaks. In making the sales presentation, the salesman cooks a sample steak on the prospective customer's grill. Only after the customer has sampled the product is there any discussion of selling. The technique generally results in a sizable order, states Cyril Olund, sales manager.

Another plus factor in this selling technique is development of a sample luncheon or dinner menu for the res-

STEAKS first are dipped in tenderer, drained and then wrapped.

OPERATOR packages steaks with care for delivery to sharp freezer.



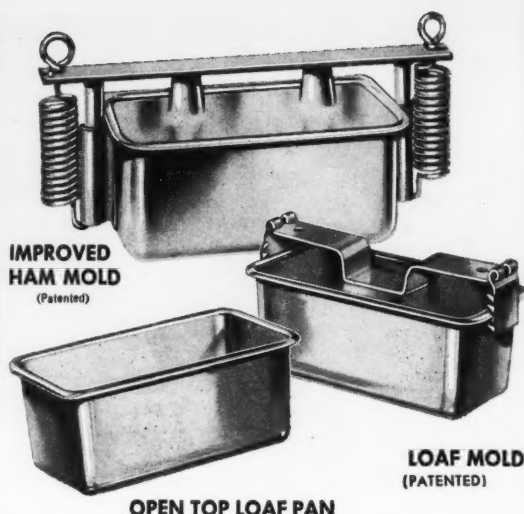
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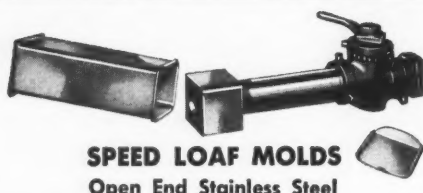
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- **NO REPRESSING EVER NECESSARY** because seven inch springs can pull one piece cover up to 2 1/4" into mold.
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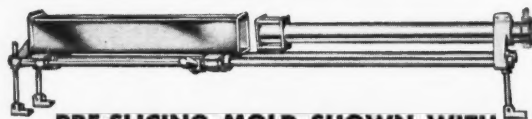


This new and fast method is superior, more uniform, and operated with less effort. Any operator can easily adapt himself to it.



SPEED LOAF MOLDS
Open End Stainless Steel

Stuffed direct from Stuffer, Globe-Hoy Speed Molds are ideal for production items because of fewer air pockets. Thus a firmer product than with ordinary molds. Both ends open for easy removal.



**PRE-SLICING MOLD SHOWN WITH
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The Globe-Hoy Pre-Slicing mold speeds production and cuts costs up to 66 2/3%. The 24" or 27" length mold gives you only 2 end covers instead of 6 separate parts.

Saves time and labor in cleaning, handling and stuffing. Both ends open for quick removal of loaf.



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- **Extra Heavy gauge stainless steel.** 16 gauge on body and 16 gauge on covers gives greater durability and increased mold life.

This new mold, despite its heavier construction, is still the easiest mold to handle. The 24" or 27" length mold gives you only 2 end covers instead of 6 separate parts, to save time and labor in cleaning, handling and stuffing. Both ends open for quick removal of loaf.

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The new Globe-Hoy Air Operated Mold Unloader eliminates wear and tear on loaf molds. Now there is no need to pound the ends to free loaves. Improves product appearance—no broken ends. Will pay for itself many times over.

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restaurant manager. With specific portion control cost figures for the steak, french fries, salad, bread and butter, and coffee, the menu will show a favorable gross margin at a suggested selling price of about \$1.35. The menu features the 6½-oz. club steak.

"Portion control is the public feeder's road to profit," Keller points out. "Knowing the exact cost of each serving, he knows his selling price and his profit. Our company tries to introduce new items for variety and then tries to show the mass feeder a little extra profit with less labor."

Inventory control features of portion control meats also are stressed along with storage ease. They permit the restaurant owner to have a variety of meats without taking up excessive cooler space. Shipping containers used by the firm state the type of product, total weight and piece count on the front, facilitating inventory. The mass feeder can keep a running tally on the label.

Menu clips, featuring the brand name "Ranch Steak," are another sales tool. The salesmen leave a supply of these with each call and encourage the public feeders to use them. These attractive platter displays stimulate sales of steak dinners.

The firm refers to the treated

steaks as semi-seasoned, emphasizing heightened and uniform flavor. Less emphasis is placed on the tendering since, from experience, the company has found that the institutional buyer usually thinks of tendered meat as requiring cooking within a few minutes after tendering.

Tendered steaks can be thawed and held overnight under refrigerating without any appreciable change, says Olund.

Treatment of the steaks is credited with an appreciable increase in sales of portion-controlled cuts.

Nutrition Conference Set For Feed Manufacturers

Recent advances in the science of nutrition and applications to feeding practices on farms will be described by 20 speakers at the 1956 Cornell nutrition conference for feed manufacturers on Thursday and Friday, November 8-9, in the Hotel Statler, Buffalo, N. Y., Prof. G. F. Heuser of the New York State College of Agriculture, Cornell University, conference chairman, has announced.

Sponsors of the annual event are the Cornell departments of animal husbandry, poultry husbandry, biochemistry and nutrition, and the

school of nutrition, in cooperation with the American Feed Manufacturers' Association.

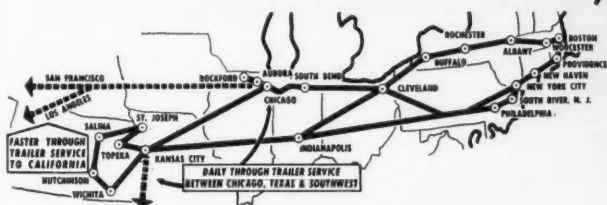
The opening talk will be given by Robert R. Spitzer, chairman of the nutrition council of the American Feed Manufacturers' Association, who will discuss "Opportunities Unlimited, and Responsibilities, Too." Other talks that day will deal with feed supply and price prospects, recent developments in fat nutrition, parakeratosis in swine, phosphorus requirements of calves, recent developments in unidentified growth factors for poultry, bone formation in poults, and protein supplements vs. urea in feeds for dairy animals.

Reason for Tenderness Is Sought in Davis Project

Why some steaks are tender and others are tough is being studied in the food research laboratories at the University of California at Davis. First attack on the problem is to isolate a naturally occurring chemical in steaks that may help to make them tender. The chemical, an enzyme, has not yet been extracted in pure form.

Heading the new research project is Dr. John R. Whitaker, instructor in food technology.

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See Section S, Page 11, 1956 Purchasing Guide for the Meat Industry.

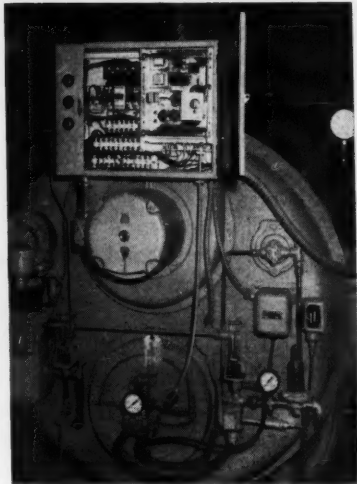


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COMPACT BUILDING embodies the latest in construction and up-to-date equipment. Single bed killing floor (bottom) provides for efficient operations. Washing and shrouding platform are in the background. Employee at the rear of the killing floor is entering cooler.



ART, BEN and John Jakub select carcasses for shipment. Lower photo shows electronic controls on steam generator.

Another Beef Plant for Omaha

Family Enterprise Has Solid Foundation

ANOTHER of the modern small to medium-sized beef slaughtering plants which have been springing up in the greater Omaha area during recent years began operations in South Omaha on July 2. This unit was the new plant of the Eagle Packing Co. On the basis of new construction and expansion since the end of the war, it is probable that cattle slaughtering capacity in the western Iowa and eastern Nebraska area has been increased several thousand head per day.

The opening of the Eagle plant was the culmination of 35 years of perseverance in the meat business by old-timer Ben Jakub, who previously operated a smaller plant across the street from the new building. In the new enterprise, the elder Jakub, who is familiarly known about the Omaha stockyards as "Eagle" Ben, serves as

president and cattle buyer with his two sons in active control of the plant. John is vice president and manager and Art is secretary-treasurer in charge of sales.

Located on the edge of the stockyards district, the plant is constructed of brick and concrete and operates under federal inspection. On the first floor are the slaughtering area, hot and holding coolers, shipping dock and office. The basement houses viscera cleaning and separation, boiler room, engine room, dry storage and employees' welfare facilities.

The plant layout and facilities were planned to give a rated capacity of 1000 cattle a week. While present weekly slaughter is 500 animals, John Jakub says that production gradually will be increased.

Walls of the well-laid-out killing floor are of white glazed tile, floors

are brick, lighting is of the moisture-proof fluorescent type.

Coolers, with a capacity of 250 carcasses, are refrigerated by 20-ton Marlo floor units connected to an automatically-operated, high-speed six-cylinder Vilter ammonia compressor in the engine room.

Symbolizing over-all plant efficiency is a late style Cleaver-Brooks steam generator equipped with electronic devices which mechanically control operation and protect against any conceivable emergency condition. Producing steam at 150 psi. the boiler is guarded against flame failure, high or low water and other contingencies. Changeover in firing from gas to oil fuel is accomplished by pushing a switch.

The firm specializes in cattle grading out as Choice beef. Most meat is sold on the open market.

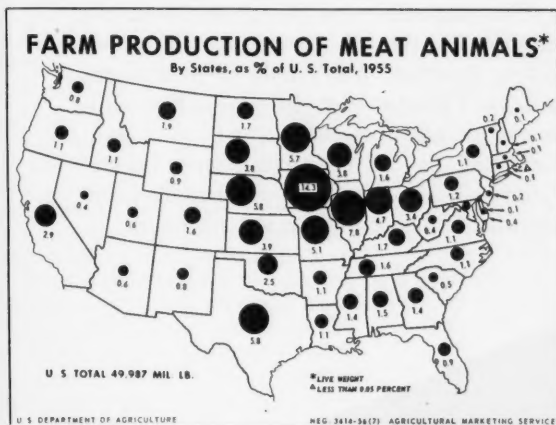
Where Livestock are Produced and Processed

WITH LIVESTOCK PRODUCTION heavily concentrated in the central and west central section of the United States, both the east and the west coast show up, in

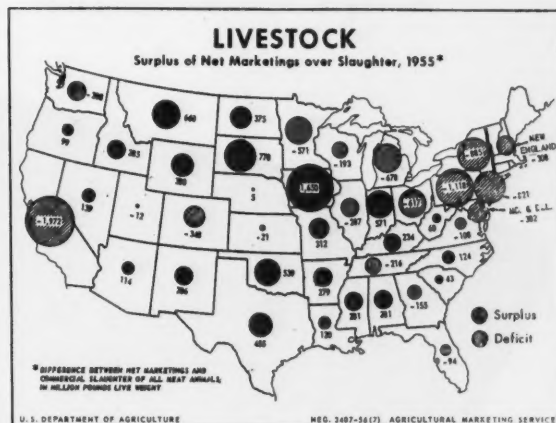
of farm production of meat animals in 1955 is shown in the first chart in column one, with Iowa, Illinois, Nebraska Texas and Minnesota as the leaders.

Iowa is the leading "exporter" of livestock, having the largest surplus of net marketings over slaughter (top chart in second column), while South Dakota, Indiana, Montana and Oklahoma also loom large in this category. California is the leading "importer" and in 1955 had a deficit of 1,972,000,000 lbs. in net marketings of livestock compared with slaughter.

Hog slaughter is nearly in balance with production in many of the states except for Iowa, Illinois and

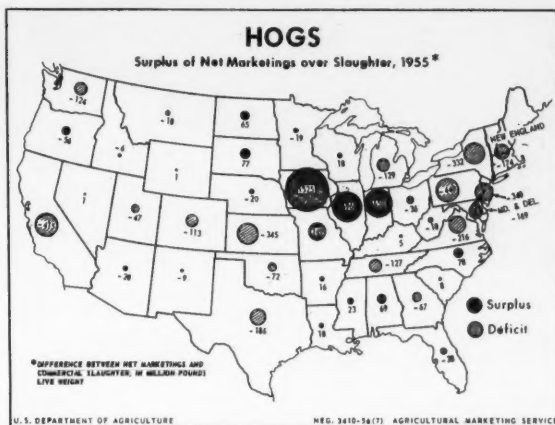


general, as deficit areas for meat consumption and slaughter (net marketings are exceeded by slaughter), according

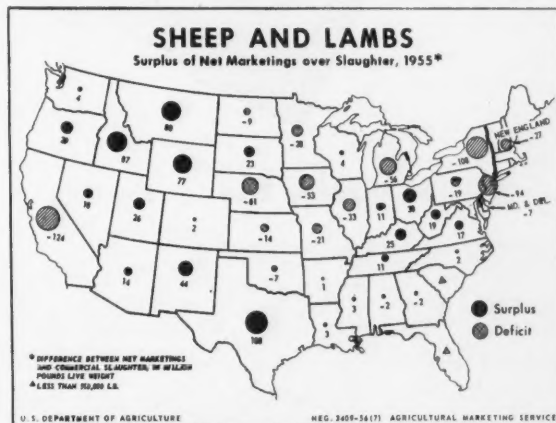
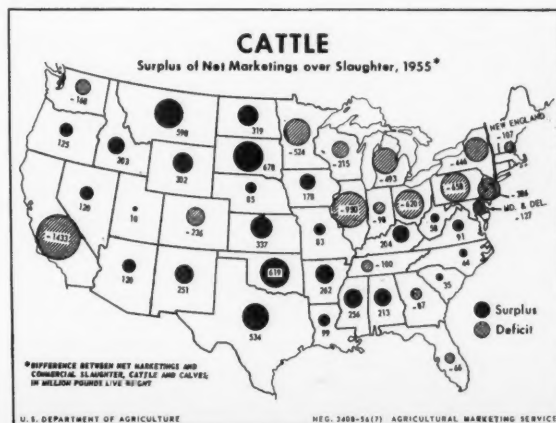


Indiana, which have large marketing surpluses, and the northeast, southwest and west coast areas where there are sizable deficits.

The section of the United States north of the Ohio river and east of the Mississippi, and California, are areas where slaughter of cattle runs much heavier than net marketings,



to a recent study by the Agricultural Marketing Service. The relative importance of each state in live weight



while the west central and mountain states comprise a reservoir in which production greatly exceeds the volume of livestock killed.

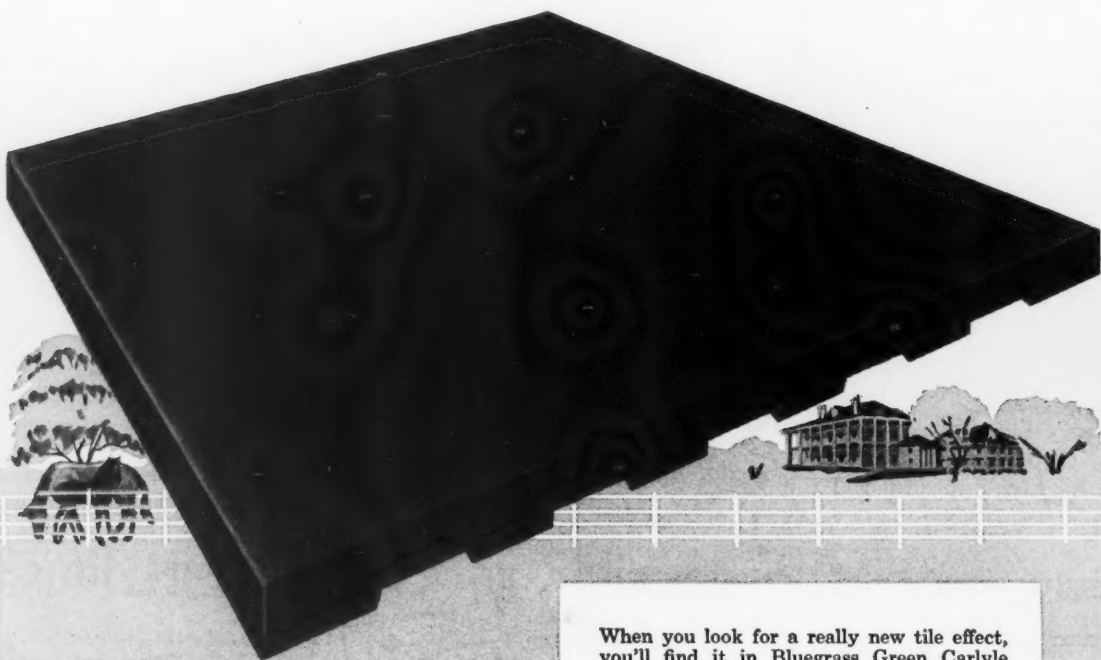
As shown by the final chart on this page, the surplus states for sheep and lamb production lie in the northwest, southwest and midwest, while the other sections of the United States slaughter more livestock in this category than they produce and market.

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Raskin at Sioux City

[Continued from page 13]

along one end of the holding cooler. Livers are carefully separated into Select, Regular and No. 3 grades. Select and Regular are packed two pieces to a box, and No. 3's are packed in 70-lb. containers. Hearts, cheek-meat and tails are shipped in 60-lb. boxes. A small amount of fresh beef is fabricated for local sale.

In shipping beef quarters the rib eyes are covered with cut-to-size sheets of waxed paper to preserve moisture and appearance. Quarters are enclosed in crinkle paper bags for shipment in the firm's trucks and stockinett for common carrier.

Plant refrigeration is centered in completely automatic Frick and Baker vertical ammonia compressors located in the basement. Water is supplied at 50 psi. from combined sources consisting of water from city mains and that from company-owned deep wells. Hot water is heated to 150° F. in a steam tube heater with Fulton-Sylphon temperature regulators.



HIDE LOADING is speeded up by use of conveyor. Hides are delivered to outside truck.

WSMPA Regional Meetings Set in Several States

WSMPA will hold a series of regional dinner and luncheon meetings in the Intermountain states of Montana, Idaho, Utah, Arizona and New Mexico and in El Paso, Tex., during the last week of September and the first half of October. The first will be a luncheon meeting in the Green Room of the Northern Hotel, Billings, Mont., at 12:30 p.m., Saturday, September 29.

L. Blaine Liljenquist, WSMFA Washington representative, will conduct all the meetings and bring the members up-to-date on the activities of the association as well as on matters concerning the industry which are being considered in Washington.

Dinner meetings will be held in the Studio Room of the Hotel Boise, Boise, Ida., on Wednesday, October 3, at 7 p.m. and in the President's Suite of the Hotel Utah, Salt Lake City, on Monday, October 8, at 7 p.m. Next will be a dinner meeting at the Arizona Club, Phoenix, on Thurs-

day, October 11, at 7 p.m., and a luncheon meeting in the Pueblo Room of the Hilton Hotel, Albuquerque, Saturday, October 13, at 12:30 p.m. Final meeting will be a dinner meeting at the Hilton Hotel, El Paso, Tex., Monday, October 15, at 7 p.m.

Proposals to Standardize State Inspection Discussed

Proposals to standardize various state meat inspection laws were discussed at a meeting of the Council of State Governments in Washington, D. C., last week. The Council, an advisory body representing the legislatures of the 48 states, seeks where possible to create a greater uniformity among state laws and regulations. It sometimes works in co-operation with the U. S. Department of Commerce.

At the invitation of the Department of Commerce, the American Meat Institute submitted a statement for discussion. The Council will publish its findings and distribute these to lawmakers throughout the country.

New Lamb Grades Expected To Put Less Stress on Fat

Lamb industry representatives meeting with USDA officials in Washington last week emphasized that many consumers prefer lambs in the Choice grade with less fat than the present specifications require. It was agreed that new specifications should be adopted which will place less emphasis on fat, particularly for mature lambs, and that good conformation should be allowed to compensate for some deficiency in other quality characteristics.

The committee believed that the proposed revisions discussed at the meeting will admit the type of lambs to the Choice grade that consumers want, without any lowering of price or any cheapening of the grade.

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Literature

Handling Corrugated Shipping Boxes (NL 180): Three booklets on packing, stacking and loading, and the sealing of corrugated shipping boxes contain photographs illustrating the most efficient method of handling each function. The booklets come in a handy pocket size and give detailed information on the utilization of corrugated paper boxes for packaging and shipping.

In Plant Product Movement (NL 181): A 24-page bulletin contains practical applications of the use of power apron, belt, and chain conveyors. Various models of the medium and heavy duty conveyors, adaptable to handle almost any type of material, are illustrated. Suspended tray-type, barrel, keg and sack elevators; Pres-servors, reciprocating hoists and other special conveying equipment also are included.

Power Needs in Trucking (NL 182): An attractive 16-page brochure emphasizes operating highlights of heavy-duty engines and explains the testing, development and proving program to which truck models are subjected. The booklet illustrates some of the modern truck features which contribute to long life and low cost operations.

Packaging Film (NL 185): Properties of a new extruded packaging film are described in detail in a 12-page booklet. Sizes and thicknesses of the film are included.

Solving Water Hammer (NL 186): A description of the causes of water hammer and methods of solving it, including illustrations, dimensions and a working-pressure table, are covered in a 12-page pamphlet. Also included are typical piping layouts, questions and answers and illustrations of installations.

Packinghouse Equipment (NL 187): An indexed, loose-leaf catalog contains detailed descriptions, specifications and construction details of approximately 300 items of large and small packinghouse supplies.

Computing Utility Rates (NL 192): Factors which govern power, light, gas and water rates and ways of obtaining the greatest amount of service for your utility dollar are highlighted in an eight-page pamphlet.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only (9-15-56).

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The Meat Trail...

Armour and Oscar Mayer May Build Outside Houston

Two national packing companies are negotiating for the purchase of 25-acre plant sites in a proposed 650-acre meat packing center north of Houston, Tex. Both Armour and Company, Chicago, and Oscar Mayer & Co., Madison, Wis., emphasized this week, however, that plans for locating there are not final.

"Whether we shall be able to consummate our arrangements and go forward with our future plans for construction of a plant in Houston hinges largely on a satisfactory solution to our sewage and water requirements," explained ARTHUR E. ERICSON, vice president and treasurer of Oscar Mayer & Co. If agreement can be reached, he said, the company will construct a \$500,000 plant with sausage manufacturing facilities and a slaughtering capacity of 800 head of cattle and calves a week.

The site being considered by the Mayer firm, Ericson said, is 15 miles from downtown Houston and two miles east of U. S. Highway 75. It is served by the International and Great Northern Railroad and the Missouri Pacific.

An Armour and Company spokesman said his company is deciding on the size and type of the new plant to be built if negotiations are completed satisfactorily. It may include slaughter and distribution facilities.

Armour many months ago applied to the Houston city council for a building permit to construct a new branch house within the city limits, to replace its present building there, but the permit was not forthcoming. GEORGE P. MILES, Armour assistant general manager in Houston, announced last February that plans for the branch house had been shelved temporarily and the company was looking for another site where there would be less opposition.

For the past three years the Houston city council has delayed action on all applications for permits to build new packing plants or undertake extensive remodeling programs on existing plants within the city. An ordinance that would ban the construction, remodeling or alteration of abattoirs within the city limits was proposed by city councilmen last February after Freedman Bros. Packing Co. obtained an injunction ordering the council to issue a permit for the firm to build a new \$500,000 plant. The court order was appealed

by the city, and no final action has been taken on the ordinance. A complete ban on remodeling is not considered to be a likely development.

Some 14 packing companies, four sausage plants and three rendering firms now operate in the city of Houston. The city's packinghouse area is near, but predates, the University of Houston, which has led the opposition against new plant construction.

A group of 35 Houston businessmen, headed by HUGH ROY CULLEN, oilman and member of the university's board of regents, purchased the 650-acre tract north of Houston about two years ago, announcing that they planned to develop there a huge stockyards and processing center.

Now reportedly acting as representatives for the landowners in negotiations with Armour and Oscar Mayer are DOUGLAS B. MARSHALL, vice president of Quintana Oil Corp.; WILLIAM A. SMITH, Houston banker contractor, oilman and rancher, and E. J. GRACEY, an oilman and rancher of Houston.

Dickson Named Marketing Head of Canada Packers

GEORGE H. DICKSON, general provisions manager of Canada Packers, Ltd., Toronto, has been elected to the company's board of directors and also appointed to the newly-created position of director of marketing. W. F. McLEAN, president, announced. As a board member, he replaces

H. M. MURRAY, who had resigned for health reasons.

Dickson was graduated in animal husbandry from Ontario Agricultural College in 1938 and at once joined the staff of Canada Packers at Toronto. After service in a junior accounting capacity and as a hog buyer, he entered the provisions department in 1940, became Toronto provisions manager in 1951 and general provisions manager in 1954.

For the past two years he has been a director of Wm. Davies, Inc., with plants in Chicago and Danville, Ill., and has spent considerable time at both Davies plants.



G. H. DICKSON

Owners Among 11 Made-Rite Veterans to Get AMI Pins

Five co-owners of Made-Rite Sausage Co., Sacramento, and six employees of the firm were to receive American Meat Institute silver emblems September 15 in recognition of completing 25 or more years of service in the meat processing industry.

Scheduled to make the presentations on behalf of the AMI was THORES G. JOHNSON, a co-owner and general manager of the company, who also was to receive an emblem. Johnson entered the industry 26 years ago as bookkeeper for the Sacramento sausage concern.

Other co-owners who will be wearing new silver emblems are: C. W. CURNOW, who joined the firm as sales manager; FRED KAELEN, who started as a plant worker; FRANK HALTER, who began as a sausage maker, and JOSEPH DILLIER, who became co-owner of the company in 1930 after five years with Pureta Sausage Co.

The awards also were to go to CLYDE MUGFORD, plant superintendent; FRANK PROSKE, DAVID SULLIVAN, RUSSELL PROSSER and MIKE JACOBS, all foremen, and ERWIN PARDECK, a boner with the firm.

R. T. O'Neal Is New Swift General Purchasing Agent

RAYMOND T. O'NEAL has been named general purchasing agent for Swift & Company, E. A. Moss, vice president, announced. In this position, O'Neal will be in charge of the company's purchasing activities in the



R. T. O'NEAL



W. H. CLAY

United States and Canada, with headquarters in Chicago. He succeeds WILLIAM H. CLAY, who re-

tired under the company's pension plan.

O'Neal's first Swift job was as a messenger at the Kansas City plant in 1928. During most of his 28-year career with the company, he has been connected with purchasing activities at Kansas City, South St. Joseph, Mo., and Chicago. O'Neal became assistant general purchasing agent last year.

Clay obtained a law degree in 1917 through night classes at St. Joseph (Mo.) Law School, but abandoned the idea of practicing as an attorney. His first Swift job was as a buyer at South St. Joseph in 1918. During his 38-year career with the company, he has been purchasing agent at South St. Joseph and Kansas City, Kans., worked in the purchasing department at Chicago, and was district purchasing agent in Canada, with headquarters at Toronto. He became general purchasing agent in January, 1955.

C. K. Pace Named Manager Of Mission Provision Co.

CLIFFORD K. PACE has been appointed general manager of Mission Provision Co., San Antonio, succeeding E. C. GARRITY, who was promoted to general manager of the San Diego plant of the parent Cudahy Packing Co., L. F. LONG, Cudahy president, announced.

Pace joined Cudahy at San Diego in 1939 and was named superintendent of that plant in 1947. When Cudahy's western plants were placed under divisional control in 1953, he was named assistant divisional manager, a post he held until his new appointment in San Antonio.

Peters' Liquidation Sale

Peters Packing Co., McKeesport, Pa., will have Barliant & Co. liquidate its machinery, equipment and supplies, which have a replacement value of about \$1,000,000. Dates for the liquidation sale are October 18 and 19 at McKeesport, which is 13 miles from Pittsburgh. The plant is open for inspection any time during the week of October 15. Peters Packing Co. owners, hit by long labor disputes, decided recently to go out of business and dispose of the property.

PLANTS

Martin Packing Co., Newark, N. J., is taking over the name and operation of the former United Packing Co., 136 Orange st., Newark, MORRIS B. MANDELBAUM, Martin president, announced. The United operation will continue as a separate unit and will serve as a pickup depot for butchers and wholesalers and Martin

Packing Co. trade in the locality, he said. For the present the entire ownership is in the hands of Martin Packing Co. but some future plans are being formulated for a set-up with the present sales crew. United will be operated under the management of JACKIE BAUMGARTEN. A complete line of provisions and domestic and imported canned meats will be added to the present pork and limited beef operation.

Fire destroyed the plant of Bratton's Packing Co., Klamath Falls, Ore., September 7. A leaky gas line was believed at fault. Loss was estimated at \$100,000. GEORGE W. BRATTON is president of the firm, and GEORGE, JR., is general manager.

East Coast Packers, Inc., New York City, is moving to new and larger quarters at 421 W. 13th st., New York City, and commencing business at the new address on September 17. GERALD FRUITERMAN, secretary, informed the NP.

Rosen Meat Packing Co. officially opened the doors of its new Los Angeles plant at 2677 E. Vernon ave. The plant is complete with modern equipment to handle up to 600 head of cattle per day. Dr. HARRY SHEPHERD designed the plant for owner DAN ROSEN. Construction was carried out by Oltman Construction Co.

Penn Packing Co., Inc., Philadelphia, will erect a new pork packing plant at 2300 E. Butler st. in that city. The company now is located at 630 Callowhill st. The new plant, to be built at a cost of \$400,000, will be erected by the Arthur Kober Co. The architect is MORRIS FRUCHTBAUM. Partners in the Penn Packing Co. are DAVID LIPOFF, MARTIN LIPOFF, DAVID FINGERMAN, BURTON ZIETS and ERNEST MILOY.

JOBS

ROBERT B. STIVEN has been named head of the lamb department at Swift



R. B. STIVEN

& Company's general office in Chicago, P. C. SMITH, vice president, announced. He succeeds GARLAND RUSSELL, who will become manager of the Swift meat packing plant at National Stock Yards, Ill. Stiven started with Swift in 1933 as a clerk in the beef department at the general office. During his 23 years with the company, his major assignments



DAD MAY star in a one-night stand at the barbecue pit but for the long haul in the kitchen, it's women who count. The woman's angle is being emphasized in new merchandising campaign of American Meat Co., San Francisco, which is pushing company's new Ge-Ge brand label to be launched this month. The design, "Ge-Ge" in a crisp white chef's cap, is shown by Mrs. Georgia Kuvalis, company owner and one of the few women meat jobbers in the United States. New label will appear first on 1-lb. franks in red, white and blue cellophane wrap. Advertising, starting with trade journals and newspapers, will be placed by the Frank Wright National Corp., San Francisco. Mrs. Kuvalis is carrying on the business founded by her late husband, Peter. American Meat Co. operates a large sausage kitchen in addition to jobbing business. Mrs. Kuvalis is the first woman ever elected a director of the Pacific Coast Meat Jobbers Association and also is active in many civic affairs.

have included positions as head of the beef, lamb and veal department at Winona, Minn., assistant to vice president Smith and head lamb buyer at the general office. Stiven was graduated from the University of Illinois in 1932 with a bachelor's degree in history.

Edward W. Wilson has been elected an executive vice president of Armour and Company, Chicago. A group vice president, supervising non-food divisions of the company, since May, 1955, he will continue to supervise those divisions. Wilson joined Armour as a chemist in 1917. He became manager of the glycerine and raw material department in 1923 and was named vice president and general manager of the Armour auxiliaries in 1949.

CARL CARLSON, formerly in charge of rendering at the Fremont (Nebr.) plant of Geo. A. Hormel & Co., has been placed in charge of development and sale of lard and shortening at Hormel headquarters in Austin. A University of Minnesota graduate in

biochemistry, Carlson joined Hormel eight years ago as a plant production student.

GEORGE S. HAYS, JR., has been named manager of the Roegelein Provision Co. plant on E. Commerce st. in San Antonio, WILLIAM ROEGELEIN, president, announced.

FRANK RYAN has been named vice president and general manager for Victory Packing Co., Los Angeles. CLEMENT HIRSCH is president of the large horse meat packing concern.

TRAILMARKS

Meat Distributors, Inc., Los Angeles association representing about 150 individuals who distribute throughout the area, has moved into larger quarters, previously occupied by Safstrom Meat Co., at 4500 Alcoa ave. Expanding activities prompted the move. Erection of a new cooler is anticipated.

The E. Kahn's Sons Co., Cincinnati, will sponsor a daily cooking school during the "Original Food Show" in that city September 22-30 at the Cincinnati Garden. The show is sponsored by the Cincinnati Retail Grocers and Meat Dealers Association and the *Cincinnati Enquirer*.

JOSEPH W. KURDLE and MRS. KURDLE celebrated their golden wedding anniversary on September 5 with a dinner reception at their home in Mt. Washington, Baltimore. Kurdle is executive vice president of Wm. Schludenberg-T. J. Kurdle Co. He was a law student at the time his father, the late THOMAS J. KURDLE, organized Thomas J. Kurdle Co., in 1901, and he then gave up his law studies to become associated with his father in the meat packing business. When the Kurdle company consolidated with William Schludenberg and Son Co. in 1920, Joseph Kurdle was elected vice president of the new

organization. Kurdle married Miss NAN POTTER in 1906 and they now have three married daughters and 11 grandchildren. Kurdle is a brother of ALBERT B. KURDLE, vice president for beef and small stock, and a brother-in-law of Wm. F. SCHLUDENBERG, president of the Schludenberg-Kurdle company.

HOWARD HEATH, president of Heath's Wholesale Meats, Saginaw, Mich., is co-chairman of the Saginaw Fordney Club's Red Feather football game on September 15 at Saginaw between Central Michigan College, Mt. Pleasant, and Bradley University, Peoria, Ill. Profits will go to local Community Chest agencies.

Alaska Meat Co., Los Angeles packer of frozen breaded veal cutlets, is expanding its sales area for full California distribution. The firm appointed Surv-U Brokerage, San Francisco, to handle the product in the San Francisco Bay area and north to the Oregon border. JOHN MACAULEY and RENA DEPASSETTI will supervise the merchandising and sales in the expanded arrangement.

The third annual tri-state hog carcass show and meat conference has been set for Wednesday, October 3, at the John Morrell & Co. plant in Sioux Falls, S. D. FRANK LINGO of Morrell is chairman of the event.

Twelve employees of L. A. Frey & Sons, Inc., New Orleans, received silver emblems this week in recognition of completing 25 or more years of service in the meat industry. The presentations were made by ALBERT A. FREY, company president, on behalf of the American Meat Institute. The century-old sausage manufacturing firm has another employee, EMILE ROBICHAUX, who will receive a 50-year gold award in Chicago on October 1, during the Institute's golden anniversary convention. Those receiving the silver awards are: HER-

MAN BARKMEYER, LOUISE CINQUEMANI, SIDNEY CARLINI, JESSE EMMONS, EDMUND J. MILLER, MRS. MARGUERITE F. MOFFETT, WILSON J. MENARD, ANDREW J. POLIT, CHARLES ROTH, SR., MRS. JOSEPHINE F. REMSON, GERARD ZITZMANN and JOSEPH F. GULLING, SR. Gulling retired on company pension March 1.

RAYMOND MAY, head of Sangamo Packing Co., Springfield, Ill., was co-chairman of the Springfield parade committee arranging "Welcome Home" ceremonies September 8 for Democratic Presidential candidate ADLAI STEVENSON.

BILL FRITZ, advertising manager for Morrell-Felin Co., Philadelphia, has announced sponsorship of "The Great Gildersleeve" television screen play every Tuesday night to help promote Morrell-Felin products.

DEATHS

FRANK W. PFORDT, 78, president for many years of Albert L. Brahm Co., Pittsburgh, died recently after a long illness. Pfordt was employed by Armour and Company at Pittsburgh before joining the Brahm meat packing concern.

ADRIAN C. HAUSER, 78, manager of the margarine division of Swift & Company at Kansas City until his retirement in 1940, died September 7 after a long illness. He began working for Swift in Chicago in 1893.

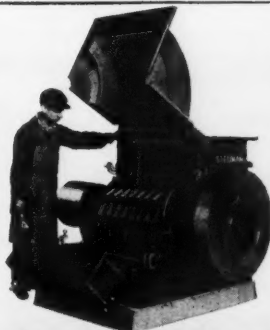
HUGH F. FLANAGAN, 80, who managed the Utica (N. Y.) branch of Wilson & Co. for many years, has passed away.

JOHN M. NICHOLS, 80, owner of the John M. Nichols Commission Co., St. Louis, succumbed to an illness of six months. Before forming his own livestock commission firm, Nichols served with Morris & Co. for 30 years until its merger in 1923 with Armour and Company.

For REDUCING PACKING HOUSE BY-PRODUCTS

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding, and Screening Units. Capacities 1 to 20 tons per hour.

Builders of Dependable Machinery Since 1834
For complete information see Stedman Page F/ST in the 1956 Purchasing Guide.



STEDMAN

2-STAGE

HAMMER MILLS

STEDMAN FOUNDRY & MACHINE COMPANY, INC.
Subsidiary of United Engineering and Foundry Company
General Office & Works: AURORA, INDIANA

ANDERSON, CLAYTON & CO.
FOODS DIVISION



Quality and Performance that never vary

HERE'S THE PROFITABLE
ANSWER TO YOUR
lard flake supply

- **Prompt service, domestic and export**
- **Highest quality**
- **Competitive prices**

Now, Anderson, Clayton & Co. Foods Division announces a new service — fine quality, hydrogenated and deodorized Lard Flakes, shipped promptly at competitive prices from modern plants in Jacksonville, Illinois, and Sherman, Texas. Packaged in 50-lb. and 100-lb. bags.

Ask about our annual contract, and compare **QUALITY, PRICE** and **SERVICE**. Free samples on request.

You'll get quick answers from D. T. McMurray,
Anderson, Clayton & Co. Foods Division, P. O. Box 35,
Dallas, Texas; or by calling RIverside 3891, Dallas.

ANDERSON, CLAYTON & CO. FOODS DIVISION

General Offices: Dallas, Texas • Plants: Sherman, Texas, and Jacksonville, Illinois

Flashes on suppliers

WESTERN-WAXIDE SPECIALTY PACKAGING D.V.: LLOYD FISHER has been promoted to assistant general sales manager and THOMAS H.



LLOYD FISHER



T. H. OSBORNE

OSBORNE to sales manager, Midwest territory, with headquarters in Kansas City, Mo., by GEORGE W. DONALD, general sales manager of this division of Crown Zellerbach Corp., San Leandro, Calif.

THE CRYOVAC CO., DIV. OF W. R. GRACE & CO.: C. JAY LAFFERTY, JR., has been appointed advertising and sales promotion manager of this Cambridge, Mass., company. Lafferty has been with the firm since 1952 and has been sales promotion manager since 1954.



W. S. BEARD

AMERICAN CAN CO.: W. S. BEARD has been appointed sales manager of this New York firm's Atlantic division. Beard, formerly assistant division manager of sales, succeeds D. T. McFADDEN, who has been named assistant general sales manager. In other Atlantic division sales appointments, D. B. RESSLER has been named assistant manager of sales. R. V. BRADLEY succeeds Ressler as North Jersey district sales manager. J. M. ASENSIO has been appointed assistant to Beard. He succeeds E. J. GAZDA, who has been appointed supervisor, administrative group of the division sales force.

LOUIS SACK CO., INC.: LOUIS SACK and MYER SACK have severed connections with the Emerson Sack Warner Corp. and announced formation of a new company, the Louis Sack Co., Inc., at Somerville, Mass. The new firm will engage in metal fabrication.

TIPPER TIE, INC.: Three new salesmen have been appointed to the staff of this Union, N. J. company. They are KENNETH E. LEWIS, BENJAMIN J. ORR and V. J. STEFANI.

DODGE & OLCOTT, INC.: Election of a new slate of officers has been announced by this New York company. FREDERICK H. LEONHARDT, JR., is president; R. V. BEHRENS, vice president and treasurer; V. H. FISCHER, vice president; J. P. BAUER, vice president; E. M. BEHME, secretary, and LOUIS YOUNG, assistant secretary.

MILPRINT INC.: CLYDE CONNELL has been named sales representative for this Milwaukee firm.

SHEFFIELD CHEMICAL: JOHN C. TINKER, midwest area sales representative for this Norwich, N. Y., company, has moved his headquarters to Mundelein, Ill.

CONTINENTAL CAN CO.: Acquisition of Canadian Crown Cork Co., Ltd. by this New York company has been announced jointly by FRANK A. WHITTALL, president of Continental Can Co. of Canada, Ltd., and JOHN M. GARDINER, president and manager of Canadian Crown.

HENRY G. BURGER: Formerly associated with B. Heller & Co., HENRY G. BURGER has set up a product promotion agency under his own name at 100 E. 18th st., Brooklyn.

**PORK • BEEF • LAMB • VEAL
CANNED MEATS
COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES**

Rath's
BLACK HAWK
MEATS
FROM THE LAND OF CORN

THE RATH PACKING CO., WATERLOO, IOWA

ADVANCE

MEAT LOAVES LOOK BETTER—TASTE BETTER

ADVANCE DIP TANKS

- Shortening is heated above tubes only. Particles separating from product fall into cold zone, and do not burn or discolor shortening.
- Automatic controls prevent smoking, double life of shortening.
- No burned or spotted loaves.
- Capacity: 9—12 loaves per dip.
- Also ideal for browning hams, French frying, various hot dips.

OVEN COMPANY 710 So. 18th St. St. Louis 3, Mo.

VEGEX

The **HYDROLYZED PROTEIN** of Quality

Carefully
AGED
and Skillfully
BLENDED

- TO BUILD EXTRA FLAVOR
- TO RETARD COLOR FADE
- TO STANDARDIZE PRODUCTION

Write for Samples and Literature to
VEGEX CO.
175 FIFTH AVE., NEW YORK 10, N. Y.

Representations open in some territories

The ham that's
already
baked

... for full, mellow
flavor and aromal



Morrell **PRIDE** **E-Z-CUT HAM**

©1955, John Morrell & Co.

BY JOHN MORRELL & CO., OTTUMWA, IOWA, SIOUX FALLS, SO. DAKOTA
ESTHERVILLE, IOWA, AND MADISON, SO. DAKOTA
Processors of fine quality Ham - Bacon - Sausage - Canned Meats - Pork - Beef - Lamb

ADELMANN

..the kind your ham makers prefer

The most complete line available.
Over 100 sizes, 10 different shapes.
All in Cast Aluminum—some in Stain-
less Steel. Ask for booklet "The Mod-
ern Method", listing all and containing
valuable ham boiling hints.

HAM BOILER CORPORATION
OFFICE AND FACTORY, PORT CHESTER, N. Y.

KEEBLER ENGINEERING CO.

*Manufacturers of Meat Packing
Machinery and Equipment*

1910 W. 59th St.

Chicago 36, Ill.

LEADING PACKERS specify: **AIR-O-CHEK**

Send
for
Bulletin

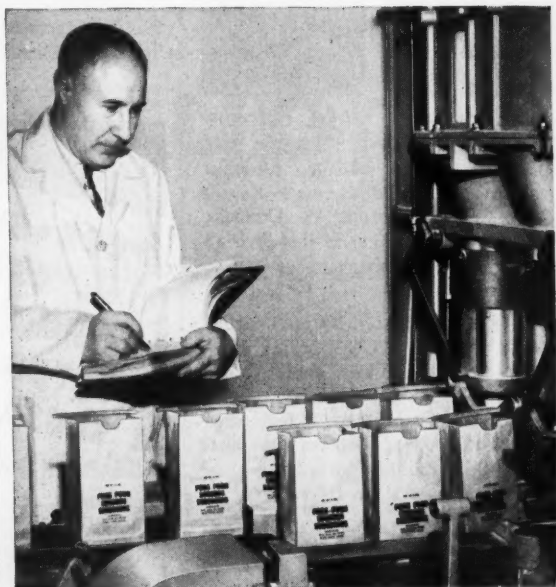
25
1929 1954
AIR-WAY

Operator holds
casing on nozzle
and controls flow with same hand

AIR-WAY PUMP & EQUIPMENT CO., 4501 W. Thomas St., Chicago 51, Ill.

McCORMICK

portion control
spice packaging
for Meats...



Saves you time...
Guarantees uniformity...
Guarantees quality

We mix to specifications of meat packers, according to their own formulation, individual spice packages of varying weights. Your formulae will, of course, be kept in strict confidence.

There is no guesswork when you trust your spice seasoning to McCormick. The rich full flavor of our fine-quality pure spices are contained in each portion package. Constant uniformity of the blend is assured by the use of commercial mixing machines. No variation as in hand mixing. The flavor and quality of your meats are safeguarded; valuable time is saved in handling.

For further details, write:

McCormick & Company, Inc.

BALTIMORE 2, MD.

World's Largest Spice and Extract House

ALL MEAT . . . output, exports, imports, stocks

Meat Production Down; Hog Kill Up

Curtailed by the holiday interruption in marketing and slaughter of livestock, meat production last week fell 4 per cent to 361,000,000 lbs. from 377,000,000 lbs. produced in the full previous week. However, with hog slaughter in its seasonal rise, total volume of meat was a shade larger than the 356,000,000 lbs. for the corresponding holiday period last year. Cattle slaughter was off 7 per cent for the week and a trifle below last year. Hog slaughter on the other hand, rose 2 per cent for the week and was 8 per cent larger than a year earlier. It was the largest slaughter of the animals since late spring.

Week Ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
Sept. 8, 1956	363	189.1	1,074	141.7
Sept. 1, 1956	390	203.2	1,051	138.3
Sept. 10, 1955	366	194.4	996	131.4

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Sept. 8, 1956	148	19.4	251	11.0	261
Sept. 1, 1956	170	22.8	284	12.5	377
Sept. 10, 1955	138	18.0	283	12.3	356

1956-56 HIGH WEEK'S KILL: Cattle, 427,165; Hogs, 1,859,215; Calves, 185,965; Sheep and Lambs, 369,561.

1956-56 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELD (LBS.)

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Sept. 8, 1956	955	521	229	132
Sept. 1, 1956	955	521	230	132
Sept. 10, 1955	972	531	229	132

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt.	Mil. lbs.
	Live	Dressed	Live	Dressed		
Sept. 8, 1956	235	131	92	44	—	35.0*
Sept. 1, 1956	240	134	93	44	—	33.8*
Sept. 10, 1955	234	130	91	93	13.3	30.4

*Estimated by the Provisioner

AMI PROVISION STOCKS

Pork stocks, as reported to the American Meat Institute, totaled 130,-000,000 lbs. on September 1. This represented a 14 per cent decline from 175,600,000 lbs. about a year earlier.

Lard stocks totaled 82,500,000 lbs., or 79 per cent above the 46,-000,000 lbs. last year.

The accompanying table shows stocks as percentages of holdings two weeks before and a year earlier.

	Sept. 1 stocks as Percentage of Inventories on	
	Aug. 11	Aug. 27
HAMS:	1956	1955
Cured, S.P.-D.C.	81	82
Frozen for cure, S.P.-D.C.	75	163
Total hams	79	104
PICNICS:		
Cured, S.P.-D.C.	95	77
Frozen for cure, S.P.-D.C.	63	60
Total picnics	77	68
BELLIES:		
Cured, D.S.	102	65
Frozen for cure, D.S.	26	43
Cured, S.P.-D.C.	102	92
Frozen for cure, S.P.-D.C.	64	119
OTHER CURED MEATS:		
Cured and in cure	82	77
Frozen for cure	72	63
Total other	78	71
FAT BACKS:		
Cured, D.S.	70	82
FRESH FROZEN:		
Loins, spare ribs, neckbones, trimmings, other—Total	67	60
TOT. ALL PORK MEATS	76	86
LARD	86	184
RENDERED PORK FAT	104	100

Lard and Tallow Exports to Cuba Likely to Increase

Provided the low price of lard continues during the rest of 1956, sales of United States lard in the Cuban market may exceed those of 1955, which amounted to 167,000,-000 lbs. Also the export of tallow in the first half of 1956 was about one-third higher than the same period of last year. Indications point to larger exports of tallow and greases during the calendar year 1956 over the previous year, which amounted to 29,000,000 lbs., according to the Foreign Agricultural Service.

Meat Index At New High

In its fourth consecutive weekly increase, the wholesale price index on meats for the week ended September 4 rose to 87.5 from 85.8 the week before. This was the highest index on meats in well over a year and was more than two points above the September 1955 average of 85.4. The average primary market price index rose to 114.7 from 114.6 the previous week and compared with the September 1955 average of 111.7. Current Bureau of Labor Statistics price indexes were computed on the basis of the 1947-49 average of 100.

U. S. LIVESTOCK SLAUGHTER, MEAT PRODUCTION

Month and period	LIVESTOCK SLAUGHTERED IN THE U. S., JAN.-JULY*			CALVES			Av. wt.
	Federally inspected	Other wholesale & retail	Total	Federally inspected	Other wholesale & retail	Total	
1956—							
Jan.	1,696.9	558.7	2,255.6	601.9	368.1	968.0	215
Feb.	1,483.5	515.1	1,998.6	586.0	360.4	946.4	206
Mar.	1,566.0	514.8	2,080.8	646.7	386.3	1,033.0	197
Apr.	1,544.7	523.8	2,068.5	603.5	354.7	958.2	210
May	1,645.8	564.9	2,210.7	606.1	345.1	951.2	229
June	1,678.6	540.8	2,219.4	596.1	347.1	943.2	235
July	1,727.9	563.3	2,291.2	600.7	371.9	972.6	242
Jan.-July	11,843.4	3,781.4	15,124.8	4,250.0	2,531.6	6,781.6	219
1955—							
Jan.-July	10,535.7	3,808.2	14,343.9	4,083.5	2,776.3	6,859.8	214
1956—							
Jan.	6,703.3	1,354.9	8,060.2	1,320.0	163.1	1,492.1	100
Feb.	5,922.3	1,194.4	7,116.7	1,163.2	155.0	1,318.2	102
Mar.	6,326.6	1,205.5	7,532.1	1,215.8	151.1	1,366.9	101
Apr.	5,252.0	1,014.8	6,266.8	1,120.3	142.6	1,271.9	99
May	4,875.1	1,000.5	5,875.6	1,062.8	155.8	1,218.6	92
June	4,825.6	854.6	5,180.2	1,083.8	147.5	1,231.3	89
July	4,199.1	870.9	5,070.0	1,168.3	146.0	1,314.3	90
Jan.-July	37,606.0	7,495.6	45,101.6	8,152.2	1,061.1	9,213.3	96
1955—							
Jan.-July	31,425.3	7,212.1	38,637.4	8,236.3	1,002.9	9,239.2	97

*Excludes farm slaughter. "Other wholesale and retail" slaughter is estimated.

MEAT AND LARD PRODUCTION IN THE U. S., JAN.-JULY, 1956¹

Month and period	Beef	Veal	Pork	Lamb and mutton	Total meat	Lard
	Million Pounds	Million Pounds	Million Pounds	Million Pounds	Million Pounds	Million Pounds
1956—						
Jan.	1,229	115	1,061	72	2,477	273
Feb.	1,087	108	925	72	2,194	232
Mar.	1,131	113	955	66	2,265	254
Apr.	1,121	112	813	60	2,106	207
May	1,195	123	778	54	2,148	199
June	1,173	123	711	52	2,059	180
July	1,199	132	691	57	2,079	170
Jan.-July	8,135	824	5,934	425	15,318	1,515
1955—						
Jan.-July	7,358	813	5,327	433	13,931	1,325

¹Excludes farm slaughter. ²Includes rendered pork fat.

PROCESSED MEATS . . . SUPPLIES

Lean Meat Means Fatter Profit for Stock Feeders

Consumers tend more and more to demand lean meat, and from a feed economy standpoint, that's probably all right with the farmer who supplies the hogs and cattle.

Livestock specialists at Iowa State College have found that it takes 1,000 lbs. of corn or feed equivalent to build a calf from 400 to 600 lbs. But for the growth from 900 to 1,100 lbs. it takes the equivalent of 2,150 lbs. of feed.

A 75-lb. pig can reach 150 lbs. on 365 lbs. of feed, but to make the next 50 lbs. of gain requires 435 lbs. of feed. The larger or fatter the animal, the slower the rate of gain.

U. S. To Buy Hamburger-Style Boneless Beef During Fall

The U. S. Department of Agriculture has announced it would offer to buy a limited quantity, about 50,000,000 lbs., of boneless beef (hamburger style) to help encourage additional domestic consumption of beef and thus help the present situation facing U. S. cattle producers, particularly those who are marketing grass cattle. The season of heavy marketing has begun. In addition, many producers are facing the necessity of selling additional cattle because of drought.

Products purchased under this program will be prepared from beef grading U. S. Commercial or U. S.

Utility. This quality of beef is largely derived from cows which will be marketed from herds during the fall months.

The beef to be purchased will be distributed to the non-profit school lunch programs and eligible institutions. Purchases will be made with Section 32 (tariff) funds made available by Congress to encourage additional consumption of agricultural commodities by diverting surpluses of perishable commodities from normal channels of trade. Purchases will be made on an offer-and-acceptance basis.

Dutch Lard Exports Down; Imports of U. S. Ed. Tallow Up

Exports of lard and refined pork fat, "Dutch Lard" from the Netherlands during January-April 1956 totaled only 9,709 metric tons compared with 13,667 tons a year earlier. All of the decrease occurred in exports to Czechoslovakia, Yugoslavia and Hungary. However, exports to the United Kingdom and Germany increased.

During January-April 1956 United States' exports of edible tallow to the Netherlands increased. Imports from the U. S. accounted for 12,327 metric tons of the 13,679 tons imported from all countries. Netherlands' imports of technical (inedible) animal fats in the first four months of 1956 were only 11,924 tons compared with 14,758 tons a year earlier.

California Continues To Lead In Cattle, Sheep Kill

California, for a long time a leading state in beef production, continues to uphold that tradition. The same situation holds true in the case of sheep and lambs. California led the nation in cattle slaughter in July with a total kill of 216,000 head. This was a considerable gain over 199,000 last year and compared with second-place Iowa, where 185,000 cattle were butchered in July and third-place Illinois with 176,000.

Texas was the leading state in slaughter of calves. The state's packers butchered 112,000 of the young bovines, followed by New York and Wisconsin, each of which had a calf slaughter of 74,000. California packers killed 66,000 calves for third place.

Iowa as usual, lead in hog slaughter, with a kill of 771,000 head, followed by 455,000 in Illinois and 355,000 for Minnesota.

Slaughter of sheep and lambs in California numbered 194,000 head to lead all states. The second place spot was shared by New York and Iowa, each with a kill of 101,000 head. Texas packers killed 77,000 to place the state third.

HOG-CORN PRICE RATIOS

Hog and corn prices at Chicago and hog-corn price ratios compared:

	Barrows and gilts av. per cwt.	No. 3 Corn yellow on barrows and gilts	Ratios based on barrows and gilts
Aug. 1956.....	\$16.81	\$1.583	10.6
July 1956.....	16.48	1.525	10.8
Aug. 1955.....	16.31	1.305	12.5

DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog cas., 44 @46	
Pork saus., bulk, 1-lb., 37½ @42	
Pork sausage, sheep cas., 1-lb. pkge., .55 @58	
Pork sausage, sheep cas., 5-6-lb. pkge., .53 @56	
Frankfurters, sheep cas., 52½ @57	
Frankfurters, skinless, .39 @42	
Bologna (ring), .37 @42	
Bologna, artificial cas., 53½ @55	
Smoked liver, hog bungs, 41½ @51	
Smoked liver, art. cas., 34½ @42	
Polish sausage, smoked, .47 @54	
New Eng. lunch, spec., .59 @68	
Olive loaf, .43 @46½	
Tongue and Blood, .42½ @52	
Pepper loaf, .54½ @60	
Pickle & Pimiento loaf, 41½ @45	

SEEDS AND HERBS

(L.C.I. prices)

	Whole	Ground
Caraway seed ... 20	31	
Cominon seed ... 26	31	
Mustard seed:		
fancy ... 23		
yellow Amer. ... 17		
Oregano ... 34		
Coriander		
Morocco, No. 1. 21	25	
Marjoram		
French ... 60	65	
Sage, Dalmatian, No. 1 ... 58	66	

DRY SAUSAGE

(L.C.I. prices)

Cervelat, ch. hog bungs ... 89@92	
Thuringer ... 46@50	
Farmer ... 64@67	
Holsteiner ... 73@75	
B. C. Salami ... 79@82	
Pepperoni ... 67@71	
Genoa style salami, ch. ... 94@97	
Cooked salami ... 44@47	
Sicilian ... 82@85	
Goteborg ... 71@74	
Moriadella ... 49@52	

SPICES

(Basis, Chgo., orig. bbls., bags bales)

	Whole	Ground
Allspice prime ... 1.00	1.10	
Resifted ... 1.07	1.17	
Chili, Powder ... 47		
Chili, Pepper ... 41		
Cloves, Zanzibar ... 60	66	
Ginger, Jam., unbl. 95	1.02	
Mace, fancy Banda. 3.25	3.50	
West Indies ... 3.36		
East Indies ... 3.10		
Mustard, flour, fancy ... 37		
No. 1 ... 33		
West India Nutmeg. 1.30		
Paprika, Spanish ... 51		
Pepper, cayenne ... 54		
Red, No. 1 ... 54		
White ... 51	55	
Black ... 47	51	

SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)

Beef Casings:	
Rounds—	
Export, narrow, 32/35 mm.	1.10@1.35
Export, med. wide, 38/40 ...	90@1.10
Export, med. wide, 38/40 ...	90@1.25
Export, wide, 40/44 ...	1.30@1.50
Export, jumbo, 44/up. 2.00@2.40	
Domestic, regular ...	80@ 85
Domestic, wide ...	75@1.10
No. 1 weasanders ...	12@ 16
No. 2 weas., 22 in. up. ...	9@ 14
Middling, 1½ @2¼ in. ...	1.25@1.65
Select, wide, 2 @2½ in. ...	1.85@2.10
Extra select, 2¼ @2½ in. ...	2.25@2.60
Bungs, exp. No. 1 ...	25@ 34
Bungs, domestic ...	18@ 25
Dried or salt bladders, piece:	
8-10 in. wide, flat. ...	9@ 10
10-12 in. wide, flat. ...	9@ 11
12-15 in. wide, flat. ...	15@ 18
Pork Casings:	
Extra narrow, 29 mm. ...	
and down ...	4.00@4.15
Narrow, 29@32 mm. ...	3.75@4.15
Medium, 32@35 mm. ...	2.25@2.50
Spec. medium, 35@38 mm. ...	1.75@2.50

Hog Bungs—

Sow ...	54@ 60
Export, 34 in. cut ...	45@ 50
Large prime, 34 in. ...	34@ 36
Med. prime, 34 in. ...	25@ 27
Small prime ...	16@ 20
Middles, 1 per set, cap off ...	55@ 60
Sheep Casings (per hank):	
26/28 mm.	5.25@6.00
24/26 mm.	5.50@6.05
22/24 mm.	4.90@5.25
20/22 mm.	4.00@4.30
18/20 mm.	3.00@3.25
16/18 mm.	1.85@2.20

CURING MATERIALS

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo. \$11.35	
Pure rfd., gran. nitrate of soda ...	5.65
Pure rfd., powdered nitrate of soda ...	8.65
Salt, paper sacked, f.o.b. Chgo., gran. carlots, ton. ...	29.40
Rock salt, ton in 100-lb. bags, f.o.b. whse., Chgo. ...	27.40
Sugar—	
Raw, 96 basis, f.o.b. N.Y. 6.10	
Refined standard cane gran. basis (Chgo.) ...	8.50
Packers, curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2% ...	8.15
Dextrose (less 2%) ...	
Cerelease, Regular cwt. ...	7.49
Ex-Warehouse, Chicago ...	7.59

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

September 11, 1956

WHOLESALE FRESH MEATS CARCASS BEEF

Steer:		
Prime, 600/800	48 1/2	
Choice, 500/700	46 1/2	
Choice, 700/800	46 1/2	
Good, 500/700	38 1/2	
Commercial cow	25	@ 25 1/2
Canner-cutter cow	21 1/2	

PRIMAL BEEF CUTS

Prime:		
Hindqtrs., 5/800	59	
Foreqtrs., 5/800	39 1/2	
Rounds, all wts.	49	
Td. loins, 50/70 (cl.)	94	@ 1.00
Sq. chucks, 70/90	38 1/2	
Arm chucks, 80/110	36 1/2	
Briskets (cl.)	35	@ 36
Ribs, 25/35 (cl.)	65	@ 70
Navel, No. 1	12 1/2	
Flanks, rough No. 1	14 1/2	

Choice:		
Hindqtrs., 5/800	56	@ 57
Foreqtrs., 5/800	36 1/2	
Rounds, all wts.	47 1/2	@ 48
Td. loins, 50/70 (cl.)	86	@ 93
Sq. chucks, 70/90	37 1/2	@ 39
Arm chucks, 80/110	36 1/2	
Briskets (cl.)	35	@ 36
Ribs, 25/35 (cl.)	65	@ 70
Navel, No. 1	12 1/2	
Flanks, rough No. 1	14 1/2	
Good (all wts.):		
Rounds	45	@ 46
Sq. cut chucks	36	@ 37
Briskets	33	@ 34
Ribs	54	@ 56
Loins	73	@ 75

COW & BULL TENDERLOINS

Fresh J/L, C-C grade	Proq. C/L	
59	Cow, 3/dn.	.60 1/2 @ 62 1/2
75 @ 77	Cow, 3/4	.68 @ 70
80 @ 83	Cow, 4/5	.72 @ 74
90 @ 95	Cow, 5/up	.81 @ 83
90 @ 95	Bull, 5/up	.84 @ 86

BEEF HAM SETS

Insides, 12/up	37 @ 39
Outsides, 8/up	35 @ 37
Knuckles, 7 1/2/up	37 @ 39

CARCASS MUTTON

Choice, 70/down	13 @ 14
Good, 70/down	12 @ 13

BEEF PRODUCTS

Tongues, No. 1, 100's	26 1/2
Hearts, reg. 100's	12 1/2
Livers, sel., 35/50's	23 1/2
Livers, reg. 35/50's	13 1/2
Lbs. scalded, 100's	9 1/2
Lbs. unsalad, 100's	7 1/2
Tripe, scalded, 100's	7 1/2
Tripe, cooked, 100's	8
Melts, 100's	6 3/4 @ 7
Lungs, 100's	6 3/4 @ 7
Udders, 100's	4 1/2

FANCY MEATS

(L.C.I. prices)	
Beef tongues, corned	40
Veal breads, 12 oz.	82
12 oz./up	99
Calf tongues, 1 lb./dn.	23
Ox tails, over 1/2 lb.	10
Ox tails, over 1/2 lb.	12

BEEF SAUS. MATERIALS FRESH

Canner-cutter cow	30
Bull meat, boneless	33
Beef trim., 75/85	22 @ 22 1/2
Beef trim., 85/90	26 1/2
Boneless chucks	29 1/2 @ 30
Beef cheek meat	21 1/2
Trimmed, barrels	32
Shank meat, bbls.	17 1/2
Beef head meat, bbls.	14 1/2
Veal trim., boneless	27 @ 27 1/2

VEAL-SKIN OFF

(L.C.I. prices)	
(Carcass)	
Prime, 90/120	\$41.00 @ 42.00
Prime, 120/150	40.00 @ 41.00
Choice, 90/120	36.00 @ 38.00
Choice, 120/150	36.00 @ 39.00
Good, 90/120	31.00 @ 33.00
Good, 90/120	34.00 @ 36.00
Good, 120/150	34.00 @ 36.00
Commercial, all wts.	28.00 @ 33.00

CARCASS LAMB

(L.C.I. prices)	
Prime, 35/45	46 1/2 @ 47 1/2
Prime, 45/55	47 @ 48
Prime, 55/65	47 @ 48
Choice, 35/45	46 @ 47
Choice, 45/55	46 1/2 @ 47 1/2
Choice, 55/65	46 1/2 @ 47 1/2
Good, all wts.	41 @ 43

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Sept. 11	Sept. 11	Sept. 11
STEER:			
Choice:			
500-600 lbs.	\$40.50 @ 42.00	\$42.00 @ 43.00	\$42.00 @ 44.00
600-700 lbs.	39.50 @ 41.00	40.00 @ 42.00	41.00 @ 43.50
Good:			
500-600 lbs.	37.00 @ 39.00	38.00 @ 40.00	40.00 @ 41.00
600-700 lbs.	35.00 @ 38.00	36.00 @ 37.00	39.00 @ 41.00
Standard:			
350-600 lbs.	33.00 @ 36.00	34.00 @ 36.00	31.00 @ 37.00
COW:			
Standard, all wts.	None quoted	26.00 @ 28.00	None quoted
Commercial, all wts.	24.00 @ 26.00	25.00 @ 28.00	24.00 @ 26.00
Utility, all wts.	23.00 @ 25.00	24.00 @ 28.00	22.00 @ 26.00
Canner-cutter	None quoted	18.00 @ 21.00	19.00 @ 22.00
Bull, util. & coml.	26.00 @ 29.00	28.00 @ 30.00	None quoted
FRESH CALF	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	38.00 @ 40.00	35.00 @ 37.00	32.00 @ 35.00
Good:			
200 lbs. down	35.00 @ 37.00	34.00 @ 36.00	31.00 @ 33.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	42.00 @ 44.00	43.00 @ 45.00	41.00 @ 43.50
55-65 lbs.	41.00 @ 43.00	41.00 @ 43.00	40.00 @ 42.00
Choice:			
45-55 lbs.	42.00 @ 44.00	42.00 @ 44.00	41.00 @ 43.50
55-65 lbs.	41.00 @ 43.00	40.00 @ 42.00	40.00 @ 42.00
Good, all wts.	35.00 @ 42.00	35.00 @ 42.00	34.00 @ 40.00
MUTTON (EWE):			
Choice, 70 lbs. down	14.00 @ 18.00	None quoted	11.00 @ 14.00
Good, 70 lbs. down	14.00 @ 18.00	None quoted	12.00 @ 15.00

NEW YORK

September 11, 1956

WHOLESALE FRESH MEATS BEEF CUTS

Steer:	(L.C.I. prices)	Western	Cwt.
Prime carc., 6/700	\$51.00 @ 52.00		
Prime carc., 7/800	50.00 @ 51.00		
Choice carc., 6/700	49.00 @ 50.00		
Choice carc., 7/800	48.00 @ 49.00		
Hinds., pr., 6/700	62.00 @ 64.00		
Hinds., pr., 7/800	60.00 @ 62.00		
Hinds., ch., 6/700	58.00 @ 60.00		
Hinds., ch., 7/800	58.00 @ 60.00		

BEEF CUTS

(L.C.I. prices)		City	
Prime steer:			
Hindqtrs., 600/700	64	@ 66	
Hindqtrs., 700/800	61	@ 64	
Hindqtrs., 800/900	59	@ 60	
Rounds, flank off	53	@ 55	
Rounds, flank off	54	@ 56	
Short loins, untrim.	94	@ 98	
Short loins, trim.	120	@ 130	
Flanks	17	@ 18	
Ribs (7 bone cut)	74	@ 80	
Arm chucks	41	@ 44	
Briskets	36	@ 37	
Plates	15	@ 17	
Foreqtrs., (Kosher)	44	@ 46	
Arm chucks	48	@ 49	
(Kosher)			

(Choice steer):			
Hindqtrs., 600/700	59	@ 61	
Hindqtrs., 700/800	56	@ 58	
Hindqtrs., 800/900	57	@ 59	
Rounds, flank off	53	@ 54	
Rounds, diamond	53	@ 55	
Short loins, untrim.	84	@ 87	
Short loins, trim.	110	@ 115	
Flanks	16	@ 18	
Ribs (7 bone cut)	67	@ 72	
Arm chucks	41	@ 44	
Briskets	35	@ 36	
Plates	15	@ 16	
Foreqtrs., (Kosher)	43	@ 45	
Arm chucks	44	@ 47	
(Kosher)			

N. Y. MEAT SUPPLIES

Receipts reported by the USDA Marketing Service, week ended Sept. 8, 1956, with comparisons:

STEER AND HEIFERS: Carcasses	
Week ended Sept. 8	13,025
Week previous	10,619
COW:	
Week ended Sept. 8	1,326
Week previous	1,775
BULL:	
Week ended Sept. 8	312
Week previous	505
VEAL:	
Week ended Sept. 8	17,319
Week previous	13,284
LAMB:	
Week ended Sept. 8	32,461
Week previous	25,213
MUTTON:	
Week ended Sept. 8	709
Week previous	637
HOG AND PIG:	
Week ended Sept. 8	5,789
Week previous	6,440
PORK CUTS:	
Week ended Sept. 8	834,945
Week previous	846,860
BEEF CUTS:	
Week ended Sept. 8	261,058
Week previous	215,709
VEAL AND CALF CUTS:	
Week ended Sept. 8	2,540
Week previous	2,587
LAMB AND MUTTON:	
Week ended Sept. 8	4,560
Week previous	4,560
BEEF CURED:	
Week ended Sept. 8	13,341
Week previous	32,530
PORK CURED AND SMOKED:	
Week ended Sept. 8	310,710
Week previous	344,898
LARD AND PORK FAT:	
Week ended Sept. 8	1,770
Week previous	4,330

LOCAL SLAUGHTER

CATTLE:	Head	
Week ended Sept. 8	4,772	
Week previous	13,481	
CALVES:		
Week ended Sept. 8	11,208	
Week previous	15,957	

FANCY MEATS (L.C.I. prices)

Veal breads, 6/12 oz.	71
12 oz./up	92
Beef livers, selected	28
Beef kidneys	14
Oxtails, 1/2 lb., frozen	10

LAMB

(L.C.I. carcass prices)

	City
Prime, 30/40	\$49.00 @ 50.00
Prime, 40/45	52.00 @ 54.00
Prime, 45/55	48.00 @ 50.00
Prime, 55/65	48.00 @ 50.00
Choice, 30/40	48.00 @ 50.00
Choice, 40/45	51.00 @ 53.00
Choice, 45/55	48.00 @ 49.00
Choice, 55/65	47.00 @ 48.00
Good, 30/40	48.00 @ 50.00
Good, 40/45	48.00 @ 50.00
Good, 45/55	45.00 @ 48.00
	Western
Prime, 45/dn.	\$46.50 @ 48.00
Prime, 45/55	47.00 @ 50.00
Prime, 55/65	47.00 @ 49.00
Choice, 45/55	46.50 @ 48.00
Choice, 45/55	47.00 @ 49.00
Choice, 55/65	47.00 @ 49.00
Good, 45/dn.	40.00 @ 42.00
Good, 45/55	42.00 @ 45.00

VEAL-SKIN OFF

(L.C.I. carcass prices)

	Western
Prime, 90/120	\$41.00 @ 45.00
Choice, 90/120	36.00 @ 43.00
Good, 50/90	30.00 @ 38.00
Good, 90/120	35.00 @ 38.00
Com'l, 50/90	26.00 @ 29.00
Com'l, 90/120	28.00 @ 32.00

BUTCHER'S FAT

Shop fat (cwt.)	\$1.25
Breast fat (cwt.)	2.00
Edible suet (cwt.)	2.25
Indeal suet (cwt.)	2.25

HOGS:

Week ended Sept. 8	49,512
Week previous	56,589

SHEEP:

Week ended Sept. 8	33,840
Week previous	49,947

COUNTRY DRESSED MEAT

VEAL: Carcasses	
Week ended Sept. 8	4,987
Week previous	5,035

HOGS:	
Week ended Sept. 8	11
Week previous	11

LAMB AND MUTTON:

Week ended Sept. 8	8
Week previous	8

PHILA. FRESH MEATS

Sept. 11, 1956

WESTERN DRESSED

STEER CARCASSES: (Cwt.)	
Choice, 500/700	\$47.50 @ 49.50
Choice, 700/900	46.50 @ 49.00
Good, 500/700	42.50 @ 45.50
Hinds, choice	56.00 @ 60.00
Hinds, good	52.00 @ 54.00
Rounds, choice	52.00 @ 55.00
Rounds, good	50.00 @ 52.00

COW:

Com'l, all wts.	29.00 @ 30.00
Utility, all wts.	26.00 @ 27.00

VEAL (SKIN OFF):

Choice, 90/120	38.00 @ 41.00
Choice, 120/150	39.00 @ 41.00
Good, 90/90	32.00 @ 34.00
Good, 90/120	33.00 @ 36.00
Good, 120/150	34.00 @ 37.00
LAMB:	
Prime, 30/45	45.00 @ 50.00
Prime, 45/55	47.00 @ 50.00
Choice, 30/45	44.00 @ 48.00
Choice, 45/55	47.00 @ 50.00
Good, 30/45	42.00 @ 45.00
Good, 45/55	42.00 @ 45.00

LOCALLY DRESSED

STEER BEEF (lb.): Choice	Good
Hinds, 500/700	59 @ 60
Hinds, 700/800	58 @ 59

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, Sept. 12, 1956)

SKINNED HAMS		BELLIES	
Fresh or F.F.A.	Frozen	Fresh or F.F.A.	Frozen
38 10/12 38	20 1/2 n 6/8 20 1/2 n	24 1/2 8/10 24 1/2	24 1/2 n 10/12 24 1/2
38 12/14 38	24 10/12 24	25 1/2 @ 25 1/4 12/14 25 1/2 @ 25 1/4	25 1/2 @ 25 1/4 14/16 25 1/2 @ 25 1/4
41 n 16/18 40 1/2 n	25 1/4 @ 25 1/4 14/16 25 1/4 @ 25 1/4	25 1/2 @ 26 1/4 16/18 25 1/2 @ 26 1/4	25 1/2 @ 26 1/4 18/20 25 1/2 @ 26 1/4
41 n 18/20 40 1/2 n	25 1/4 @ 25 1/4 14/16 25 1/4 @ 25 1/4		
40 20/22 40	25 1/4 @ 25 1/4 14/16 25 1/4 @ 25 1/4		
39 22/24 39	25 1/4 @ 25 1/4 14/16 25 1/4 @ 25 1/4		
39 24/26 39 1/2	25 1/4 @ 25 1/4 14/16 25 1/4 @ 25 1/4		
36 1/2 25/30 36 1/2	25 1/4 @ 25 1/4 14/16 25 1/4 @ 25 1/4		
36 1/2 25/up, 2's in. 36 1/2	25 1/4 @ 25 1/4 14/16 25 1/4 @ 25 1/4		

Ham quotations based on product conforming to Board of Trade definition regarding new trim effective January 9, 1956.

PICNICS		FRESH PORK CUTS	
Fresh or F.F.A.	Frozen	Job Lot	Car Lot
24 1/2 4/6 24 1/2	24 1/2 4/6 24 1/2	45 1/4 @ 46 12/dn. 44 1/2	44 1/2 4/6 44 1/2
24 1/2 @ 24 6/8 24 1/2	24 1/2 4/6 24 1/2	44 1/2 10/12 42 1/2 n	44 1/2 10/12 42 1/2 n
25 n 8/10 24 1/2 n	24 1/2 4/6 24 1/2	41 1/2 @ 42 10/20 40	40 10/12 39 1/4
24 1/2 n 10/12 24 1/2 n	24 1/2 4/6 24 1/2	39 1/4 10/20 39 1/4	39 1/4 10/20 39 1/4
24 n 12/14 24 n	24 1/2 4/6 24 1/2	33 1/2 @ 34 4/8 31 1/2	31 1/2 4/8 31 1/2
24 8/up, 2's in. 24 n	24 1/2 4/6 24 1/2	33 1/2 8/12 32 1/2	32 1/2 8/12 32 1/2
		36 @ 38 3/dn. 33	33 3/dn. 33
		25 1/2 @ 27 3/5 24 1/2 @ 24 1/2	24 1/2 3/5 24 1/2
		18 5/up 16 1/2	16 1/2 5/up 16 1/2

FAT BACKS		OTHER CELLAR CUTS	
Fresh or Frozen	Cured	Fresh or Frozen	Cured
9 1/4 n 6/8 9 1/4 n	9 1/4 n 6/8 9 1/4 n	13 1/2 Square Jowls unq.	unq.
9 1/4 n 8/10 10	10 8/10 10	11 1/2 Jowl Butts, Loose 11 1/2 @ 12	11 1/2 @ 12
11 1/4 n 10/12 12 1/4	12 1/4 10/12 12 1/4	12 n Jowl Butts, Boxed unq.	unq.
12 n 12/14 13	13 12/14 13		
12 1/2 n 14/16 13 1/2	13 1/2 14/16 13 1/2		
14 n 16/18 15	15 16/18 15		
14 n 18/20 15	15 18/20 15		
14 n 20/25 15	15 20/25 15		

LARD FUTURES PRICES

NOTE: Add 1/4¢ to all price quotations ending in 2 or 7.

FRIDAY, SEPT. 7, 1956				
Open	High	Low	Close	
Sep. 11.47	11.65	11.42	11.50-45	
Oct. 11.50	11.65	11.50	11.55	
Nov. 11.60	11.70	11.55	11.62-60	
Dec. 13.02	13.10	12.75	12.90a	
Jan. 12.80	12.80	12.80	12.80b	
Mar. 13.15	13.15	13.15	13.15	

Sales: 10,320,000 lbs.
Open interest at close Thurs., Sept. 6: Sept. 214, Oct. 905, Nov. 761, Dec. 321, Jan. 52, and Mar. 39 lots.

MONDAY, SEPT. 10, 1956				
Open	High	Low	Close	
Sep. 11.50	11.50	11.12	11.30a	
Oct. 11.52	11.52	11.20	11.40a	
Nov. 11.60	11.60	11.25	11.47b	
Dec. 12.80	12.85	12.60	12.80b	
Jan. 12.80	12.80	12.70	12.75b	
Mar. 13.10	13.10	12.77	13.00a	

Sales: 12,000,000 lbs.
Open interest at close Fri., Sept. 7: Sept. 191, Oct. 973, Nov. 777, Dec. 327, Jan. 51, Mar. 40 lots.

TUESDAY, SEPT. 11, 1956				
Open	High	Low	Close	
Sep. 11.10	11.30	11.10	11.30-27	
Oct. 11.25	11.37	11.20	11.37b	
Nov. 11.45	11.50	11.30	11.50b	
Dec. 12.70	12.82	12.52	12.70a	
Jan. 12.40	12.65	12.40	12.65a	
Mar. 12.95	12.95	12.95	12.95a	

Sales: 6,800,000 lbs.
Open interest at close Mon., Sept. 10: Sept. 165, Oct. 997, Nov. 815, Dec. 332, Jan. 61, and Mar. 65 lots.

WEDNESDAY, SEPT. 13, 1956				
Open	High	Low	Close	
Sep. 11.12	11.30	11.12	11.17b	
Oct. 11.30	11.42	11.30	11.32b	
Nov. 11.35	11.57	11.35	11.45	
Dec. 12.52	12.75	12.50	12.62b	

Sales: 7,280,000 lbs.
Open interest at close Tues., Sept. 11: Sept. 125, Oct. 959, Nov. 838, Dec. 327, Jan. 61, and Mar. 79 lots.

THURSDAY, SEPT. 13, 1956				
Open	High	Low	Close	
Sep. 11.12	11.30	11.12	11.25b	
Oct. 11.30	11.47	11.30	11.42b	
Nov. 11.60	11.65	11.55	11.62b	
Dec. 12.65	12.88	12.65	12.85b	
Jan. 12.67	12.75	12.67	12.75b	
Mar. 12.90	13.02	12.90	13.02	

Sales: 6,000,000 lbs.
Open interest at close Wed., Sept. 12: Sept. 107, Oct. 933, Nov. 832, Dec. 330, Jan. 65, and Mar. 80 lots.

CHGO. FRESH PORK AND PORK PRODUCTS

Sept. 11, 1956 (L.C.I. prices)	
Hams, skinned, 10/12	38 1/2 @ 39
Hams, skinned, 12/14	38 1/2
Hams, skinned, 14/16	38 1/2
Picnics, 4/8 lbs., loose	25 1/2
Picnics, 6/8 lbs., loose	25 1/2

(Job lots)	
Pork loins, boneless	65
Shoulders, 16/dn., loose	30
Pork livers	12 1/2 @ 13 1/2
Tenderloins, fresh, 10's	77 @ 80
Neck bones, bbls.	8 @ 8 1/2
Ears, 30's	8
Feet, s.c., bbls.	6

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To Sausage Manufacturers in job lots only)	
Pork trim., guar. 40%	17
Pork trim., guar. 50%	17
lean, bbls.	17 @ 18
Pork trim., 80% lean	36 @ 37
Pork trim., 95% lean	36 @ 37
Pork head meat	43 1/2
Pork cheek meat, trim.	22 1/2
bbls.	26

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$15.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	15.00
Kettle rendered tierces, f.o.b. Chicago	16.00
Leaf, kettle rendered tierces, f.o.b. Chicago	16.50
Lard flakes, f.o.b. Chicago	17.75
Neutral tierces, f.o.b. Chicago	17.75
Standard shortening	20.75
N. & S. (del.)	20.75
Hydro, shortening, N. & S.	21.75

WEEK'S LARD PRICES

P.S. or D. R.	P.S. or D. R.	Ref. in 50-lb.
Cash	Loose	ties
Tierces (Open)	Tierces (Open)	(Bd. Trade) Mkt. (Mkt.)
Sep. 7 11.50n	11.87 1/4 n	14.00n
Sep. 8 11.50n	11.87 1/4 n	14.00n
Sep. 10 11.30n	11.62 1/2	13.75n
Sep. 11 11.30n	11.62 1/2	13.75n
Sep. 12 11.20n	11.75n	14.00n
Sep. 13 11.25n	11.75n	14.00n

HEAVY HOGS MOVE INTO PLUS COLUMN

(Chicago costs and credits, first two days of the week)

Price shifts in pork and live hogs this week resulted in a shuffle in cut-out values. Light hogs fell back into the minus column, while heavies emerged from the negative side to show positive margins.

—180-220 lbs.—		—220-240 lbs.—		—240-270 lbs.—	
Value	per cwt.	Value	per cwt.	Value	per cwt.
per cwt. alive	yield	per cwt. alive	yield	per cwt. alive	yield
Lead cuts \$11.54	\$16.73	\$11.34	\$16.04	\$11.63	\$16.37
Fat cuts, lard 4.54	6.55	4.08	7.09	5.02	7.05
Ribs, trimmings, etc. 1.74	2.51	1.56	2.24	1.40	2.01
Cost of hogs \$15.96		\$16.21		\$16.27	
Condemnation loss08		.08		.08	
Handling, overhead 2.00		1.81		1.51	
TOTAL COST \$18.04	\$26.14	\$18.10	\$25.67	\$17.86	\$25.15
TOTAL VALUE 17.87	25.79	17.88	25.37	18.05	25.43
Cutting margin \$-.22	-.35	-.22	-.30	+.19	+.28
Margin last week +.20	+.26	+.11	+.17	+.04	+.05

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles Sept. 11	San Francisco Sept. 11	No. Portland Sept. 11
FRESH PORK (Carcass) (Packer style) (Shipper style) (Shipper style)			
80-120 lbs., U.S. 1-3	None quoted	None quoted	None quoted
120-170 lbs., U.S. 1-3	\$31.00 @ 32.00	None quoted	\$28.00 @ 29.50

FRESH PORK CUTS, No. 1:			
LOINS:			
8-10 lbs.	53.00 @ 57.00	\$53.00 @ 56.00	53.00 @ 59.00
10-12 lbs.	53.00 @ 57.00	\$54.00 @ 58.00	53.00 @ 59.00
12-16 lbs.	53.00 @ 57.00	\$54.00 @ 58.00	53.00 @ 59.00

PICNICS: (Smoked)			
4-8 lbs.	31.00 @ 36.00	34.00 @ 38.00	32.00 @ 36.00

HAMS, Skinned:			
12-16 lbs.	48.00 @ 54.00	51.00 @ 54.00	49.00 @ 51.00
16-18 lbs.	48.00 @ 53.00	52.00 @ 55.00	49.00 @ 51.00

BACON "Dry" Cure No. 1:			
6-8 lbs.	35.00 @ 44.00	42.00 @ 46.00	40.00 @ 44.00
8-10 lbs.	34.00 @ 43.00	40.00 @ 44.00	37.00 @ 41.00
10-12 lbs.	33.00 @ 40.00	36.00 @ 40.00	35.00 @ 38.00

LARD, Refined:			
1-lb. cartons 16.00 @ 19.00	20.00 @ 21.00	16.00 @ 18.50	
50-lb. cartons & cans. 15.00 @ 18.50	19.00 @ 20.00	None quoted	
Tierces 14.75 @ 18.00	18.00 @ 19.00	13.50 @ 17.00	

N. Y. FRESH PORK CUTS

Sept. 11, 1956 (L.C.I. prices)	
Pork loins, 8/12	\$52.00 @ 55.00
Pork loins, 12/16	51.00 @ 53.00
Hams, sknd., 10/14	47.00 @ 50.00
Boston butts, 4/8	39.00 @ 42.00
Regular picnics, 4/8	29.00 @ 32.00
Spareribs, 3/dn	42.00 @ 45.00
Pork trim., regular	22.00
Pork trim., spec. 80%	38.00

PHILA. FRESH PORK

Sept. 11, 1956	
WESTERN DRESSED	
PORK CUTS—U.S. 1-3 LB.	
Reg. loins, trmd., 8/12	50 1/2 @ 53
Reg. loins, trmd., 12/16	50 1/2 @ 53
Butts, Boston, 4/8	38 @ 40
Spareribs, 3/dn	38 @ 40

LOCALLY DRESSED	
Pork loins, 8/12	54 1/2 @ 58
Pork loins, 12/16	54 1/2 @ 58
Bellies, 10/12	24 1/2 @ 28
Spareribs, 3/dn	40 @ 42
Sk. hams, 10/12	44 @ 47
Sk. hams, 12/14	44 @ 47
Picnics, 4/8	28 @ 32
Boston Butts, 4/8	39 @ 42

HOG CORN RATIOS

The hog-corn ratio for barrows and gilts at Chicago for the week ended Sept. 8, 1956 was 10.2, the U. S. Department of Agriculture has reported. This ratio compared with the 10.6 ratio for the preceding week and 12.6 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.598, \$1.565 and \$1.298 per bu. during the three periods, respectively.

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, Sept. 12, 1956

BLOOD

Unground, per unit of ammonia
bulk *5.50b

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:
Low test *6.50n
Med. test *6.00n
High test *5.50n
Liquid stick, tank cars *1.75

PACKINGHOUSE FEEDS

	Carlots, ton
50% meat, bone scraps, bagged..	\$ 80.00@ 85.00
50% meat, bone scraps, bulk ..	77.50@ 82.50
35% meat scraps, bagged	95.00
60% digester tankage, bagged ..	77.50@ 85.00
60% digester tankage, bulk	75.00@ 82.50
80% blood meal, bagged	110.00@125.00
Steam bone meal, bagged	85.00
(Specially prepared)	70.00
60% steam bone meal, bagged..	

FERTILIZER MATERIALS

Feather tankage, ground,
per unit ammonia *4.50@5.00
Hoof meal, per unit ammonia 6.90@6.25n

DRY RENDERED TANKAGE

Low test, per unit prot. *1.50n
Med. test, per unit prot. *1.45n
High test, per unit prot. *1.35@1.40n

GELATINE AND GLUE STOCKS

	Cwt.
Calf trimmings (limed) (glue) ...	1.25@ 1.35
Hide trims. (green salted) (glue) ..	6.00@ 7.00
Cattle jaws, scraps and knuckles, per ton	55.00@57.00
Pig skin scraps (edible)	6.75@ 7.00

ANIMAL HAIR

Winter coil dried, per ton *115.00@120.00
Summer coil dried, per ton 50.00
Cattle switches, per piece 4@5
Winter processed, gray, lb. 21½n
Summer processed, gray, lb. 14½

*Delivered. n—nominal.

TALLOW and GREASES

Wednesday, September 12, 1956

Export inquiries and lighter offerings were reported as the strengthening influences in the inedible tallow and grease market late last week. Several tanks of choice white grease, all hog, sold at 7½c, c.a.f. New York. Prime tallow traded at 7½c, c.a.f. New Orleans.

No. 2 tallow sold on Monday of the new week at 6¼c, c.a.f. New Orleans. Bleachable fancy tallow was bid at 7c, c.a.f. Chicago. On edible tallow, some early sales were made at 9¼c, f.o.b. River points, moving south. Additional tanks sold at 9½@ 9¾c, all Chicago basis.

On Tuesday, original fancy tallow was bid at 7¼c, delivered East, and held at 8c. Choice white grease, all hog, sold at 7¼c, c.a.f. New York, and a few tanks moved at 7¼c, c.a.f. Chicago. Bleachable fancy tallow was bid at 7½@7¾c, c.a.f. East. Yellow grease was reported to have sold at 6½c, delivered New York. It was reported that bleachable fancy

tallow also sold at 7@7¼c, c.a.f. Chicago. Edible tallow, in good movement, sold at 9¼c, f.o.b. River points.

At midweek, some consumers were reportedly looking for the better grade materials locally, and fractionally higher prices were paid. Several tanks of choice white grease, all hog, and bleachable fancy tallow sold at 7½c, c.a.f. Chicago. The lower grade materials were somewhat neglected, but some items were bid steady.

The eastern market did not follow the upswing completely. Choice white grease, all hog, sold at 8c, c.a.f. New York. However, bleachable fancy tallow was still bid at 7½@7¾c, same destination, product considered. Special tallow was offered at 7¼c, c.a.f. East, and 7¼c, c.a.f. New Orleans. It was reported that bleachable fancy tallow sold later at 7¾c, c.a.f. East. Choice white grease, all hog, and bleachable fancy tallow were bid at 7¾c, Chicago later. Yellow grease was bid at 5¾c, Chicago.

TALLOWs: Wednesday's quotations: edible tallow, 9¼c, f.o.b. River and Chicago, or Chicago basis; original fancy tallow, 7¾c; bleachable

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fancy tallow, 7½c; prime tallow, 6¾c; special tallow, 6½c; No. 1 tallow, 6¼c; and No. 2 tallow, 5¾c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 7½c; B-white grease, 6½c; yellow grease, 5¾c; house grease, 5¼@5½c; and brown grease, 5@5¼c. Choice white grease, all hog, was quoted at 8c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Sept. 12, 1956

Dried blood was quoted Wednesday at \$4.75 @ \$5 per unit of ammonia. Low test wet rendered tankage was listed at \$5 per unit of ammonia and dry rendered tankage was priced at \$1.35 per unit of protein.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, SEPT. 7, 1956

	Open	High	Low	Close	Prev. Close
Sept.	13.90b	14.10b	13.93
Oct.	14.05b	14.2b	14.09b
Dec.	14.25	14.35b	14.19
Jan.	14.15b	14.25b	14.10b
Mar.	14.30b	14.42b	14.28b
May	14.40b	14.52b	14.38
July	14.35b	14.49b	14.32b
Sept.	14.23b	14.34b	14.25
Oct.	14.30b

Sales: 194 lots.

MONDAY, SEPT. 10, 1956

	Open	High	Low	Close	Prev. Close
Sept.	14.05b	14.11	14.05	14.10b	14.10b
Oct.	14.21b	14.38	14.23	14.23	14.28
Dec.	14.42	14.49	14.32	14.33	14.35b
Jan.	14.54	14.54	14.53	14.50b	14.25b
Mar.	14.53	14.55	14.45	14.46	14.42b
May	14.63	14.65	14.50	14.51	14.52b
July	14.60b	14.60	14.51	14.51	14.49b
Sept.	14.40b	14.31b	14.34b
Oct.	14.35a	14.30b

Sales: 240 lots.

TUESDAY, SEPT. 11, 1956

	Open	High	Low	Close	Prev. Close
Sept.	13.95b	14.40	13.95	13.94b	14.05
Oct.	14.16b	14.18	14.04	14.04b	14.23
Dec.	14.30	14.30	14.24	14.24b	14.33
Jan.	14.20b	14.35	14.30	14.35	14.20b
Mar.	14.35b	14.43	14.50	14.43	14.46
May	14.50	14.50	14.44	14.46b	14.51
July	14.45b	14.50	14.45	14.42b	14.51
Sept.	14.28b	14.28	14.25	14.30b	14.31b
Oct.	14.21	14.21	14.25	14.35a

Sales: 233 lots.

WEDNESDAY, SEPT. 12, 1956

	Open	High	Low	Close	Prev. Close
Sept.	13.80b	13.90	13.80	13.94b	13.94b
Oct.	13.85b	14.14	14.00	14.14b	14.04b
Dec.	14.20	14.33	14.17	14.32	14.24b
Jan.	14.25	14.25	14.25	14.25b	14.35
Mar.	14.25b	14.59	14.59	14.59	14.43
May	14.43	14.70	14.43	14.70	14.46b
July	14.35b	14.65	14.50	14.67b	14.42b
Sept.	14.20b	14.25	14.25	14.50b	14.30b
Oct.	14.10b	14.35b	14.25
Dec.	14.05b	14.30b

Sales: 293 lots.

VEGETABLE OILS

Wednesday, Sept. 12, 1956

Crude cottonseed oil, f.o.b.	
Valley	11½ pd
Southeast	11½ a
Texas	12 @ 12 ½ a
Corn oil in tanks, f.o.b. mills	12
Soybean oil, Decatur	11pd
Peanut oil, f.o.b. mills	13a
Coconut oil, f.o.b. Pacific Coast	11½ n
Cottonseed foots:	
Midwest and West Coast	1½ @ 1½
East	1½ @ 1½

OLEOMARGARINE

Wednesday, Sept. 12, 1956

White domestic vegetable	26
Yellow quarters	28
Milk churned pastry	25
Water churned pastry	24

OLEO OILS

Wednesday, Sept. 12, 1956

Prime oleo stearine (slack barrels)	11
Extra oleo oil (drums)	17½
Prime oleo oil (drums)	17

n—nominal. a—asked. b—bid. pd—paid.

HIDES AND SKINS

Steady levels maintained in big packer hide market—Small packer hides firm with sales slow—River kip sold up ½c in midweek—Sheepskin market generally steady

CHICAGO

PACKER HIDES: On Thursday of last week, gains were registered on several selections of hides. Heavy native steers sold at 14½c and 15c, depending on point. Butt-branded steers brought 12c. Heavy native cows sold at 12½c, premium points involved. River light native cows traded at 17½c and, in very late activity, a car of Austin production sold at 15½c. In light trading Friday, St. Louis light native cows sold at 17c and a car of Austin production brought 15½c. A car of light native steers traded at 16½c and butt-branded steers sold again at 12c.

The market was quiet on Monday of the new week, as both buyers and sellers were mostly inactive. Branded cows, however, were bid steady.

On Tuesday, a couple of selections sold at current prices. River heavy native steers sold at 14½c and Chicago production brought 15c. A couple cars of native bulls traded at 9½c. The overall market was believed steady, although actual bids for some selections were difficult to confirm.

At midweek, heavy native steers, heavy native cows, branded steers and cows all sold at 15½c for North-erns and 17½ c for Rivers.

SMALL PACKER AND COUNTRY HIDES: The small packer hide market was slow early in the week, due mainly to buyers awaiting developments in the big packer hide market. Offerings of 50-lb. average hides in the Midwest were priced as high as 15c, but counter bids were lacking. Some sources thought the market for this average might stabilize before the week was out at 14@14½c. The 60-lb. average was quoted nominally at 12@12½c in the absence of sales. According to reports, some 36-, 38- and 39-lb. average hides sold out of the Southwest last week at 22c. The 40-lb. average hides were priced at 20@21c without early action. Offerings of 50@52-lb. average straight locker butchers were priced at 12c, with renderers and mixed hides nominal at 10½c.

CALFSKINS AND KIPSKINS: About 12,000 Northern heavy calf sold Thursday of last week at 52½. On Wednesday of this week, River

kip sold up ½c at 33½c. St. Louis heavy calf reported sold for export at 48½c.

SHEEPSKINS: The shearing market continued firm for choice quality production, with less desirable quality not particularly in demand. No. 1 shearlings were quoted at 2.00 up to 3.00, quality considered. Fall clips were quoted at 3.50 for top quality. No. 2 shearlings were quoted at 1.75@1.90 and the No. 2's at .80@.85. Dry pelts continued nominal at 24c. Pickled skins were nominal at 11.00 for lambs and 12.50 for sheep.

CHICAGO HIDE QUOTATIONS

	Week ended		Cor. Week
	Sept. 12, 1956	1955	
Lgt. native steers	16 @ 16½ n	15n	
Hvy. nat. steers	14½ @ 15n	14½ @ 15n	
Ex. lgt. nat. steers	20n	11½ n	
Butt brand. steers	12n	11n	
Colorado steers	11n	11n	
Hvy. Texas steers	12n	11½ n	
Light Texas steers	13½ n	15n	
Ex. lgt. Texas steers	17n	13n	
Heavy native cows	14 @ 14½ n	13 @ 14n	
Light nat. cows	15½ @ 17½	11 @ 11½ n	
Branded cows	12½ @ 13n	9½ n	
Native bulls	9½ @ 10n	9½ n	
Branded bulls	8½ @ 9n	8½ n	
Calfskins:			
Northern, 10/15	50 @ 52½ n	47½	
10 lbs./down	42½ @ 45n	52½	
Kips, Nor., nat., 15/25	33½	27½ n	

SMALL PACKER HIDES

STEERS AND COWS:	
60 lbs. and over	12 @ 12½ n
50 lbs.	13½ @ 14n
	9½ @ 10n
	11 @ 11½

SMALL PACKER SKINS

Calfskins, all wts.	35 @ 36n	35 @ 40n
Kipskins, all wts.	25n	20 @ 21n

SHEEPSKINS

Packer shearlings:		
No. 1	2.50@ 3.00n	2.75n
Dry Pelts	24n	22@24n
Horsehides, Untrim.	9.75@10.00n	7.50@7.75n

N. Y. HIDE FUTURES

FRIDAY, SEPT. 7, 1956

	Open	High	Low	Close
Oct.	13.90b	14.05	13.87	13.88b-14.00a
Jan.	13.75b	13.81	13.81	13.77b- 85a
Apr.	13.85b	13.87b-14.00a
July	13.90b	13.92b-14.05a
Oct.	14.15b	14.00b-14.20a
Jan.	14.15b	14.00b-14.25a

Sales: 6 lots.

MONDAY, SEPT. 10, 1956

Oct.	13.85b	13.83	13.83	13.83
Jan.	13.75b	13.75	13.75	13.75
Apr.	13.85b	13.85b-14.00a
July	13.90b	13.90b-14.05a
Oct.	14.00b	13.95b-14.10a
Jan.	14.00b	14.00b-14.20a

Sales: 3 lots.

TUESDAY, SEPT. 11, 1956

Oct.	13.75b	13.65b- 80a
Jan.	13.65b	13.70	13.60	13.60
Apr.	13.75b	13.75	13.75	13.75
July	13.80b	13.80b- 95a
Oct.	13.85b	13.85b-14.00a
Jan.	13.90b	13.90b-14.00a

Sales: 4 lots.

WEDNESDAY, SEPT. 12, 1956

Oct.	13.65b	13.65	13.22	13.30b- 36a
Jan.	13.60b	13.40	13.30	13.33b- 40a
Apr.	13.70	13.70	13.55	13.55b- 60a
July	13.70b	13.67	13.67	13.60b- 75a
Oct.	13.75b	13.75	13.74	13.70b- 80a
Jan.	13.80b	13.75b-14.00a

Sales: 85 lots.

THURSDAY, SEPT. 13, 1956

Oct.	13.20b	13.33	13.20	13.30
Jan.	13.25b	13.40	13.20	13.40
Apr.	13.40b	13.52b- 60a
July	13.50b	13.67b- 80a
Oct.	13.60b	13.75	13.75	13.82b-14.00a
Jan.	13.70b	13.92b-14.20a

Sales: 2 lots.

LIVESTOCK MARKETS...Weekly Review

LIVESTOCK AT 63 MARKETS

A summary of receipts and disposition of livestock at 63 public markets during July 1956 and 1955, as reported by the U. S. Department of Agriculture:

CATTLE			
	Salable receipts	Total receipts	Local slaughter
July 1956	1,779,841	2,107,580	1,178,345
June 1956	1,480,378	1,787,153	1,020,416
July 1955	1,371,802	1,614,586	925,749
Jan.-July 1956	10,595,436	12,567,835	7,330,061
Jan.-July 1955	10,133,032	11,986,254	6,805,043
5-yr. av. (July 1951-55)	1,370,305	1,627,854	869,507
CALVES			
July 1956	318,402	435,441	245,067
June 1956	271,015	358,390	210,899
July 1955	294,822	350,002	201,180
Jan.-July 1956	1,935,588	2,525,808	1,519,283
Jan.-July 1955	2,008,927	2,594,739	1,540,260
5-yr. av. (July 1951-55)	310,442	406,566	226,482
HOGS			
July 1956	1,804,370	2,484,671	1,668,743
June 1956	1,790,590	2,479,580	1,718,310
July 1955	1,454,986	1,949,830	1,299,108
Jan.-July 1956	15,036,158	21,081,048	14,962,449
Jan.-July 1955	12,739,419	17,595,565	12,233,677
5-yr. av. (July 1951-55)	1,578,757	2,116,924	1,363,140
SHEEP AND LAMBS			
July 1956	708,385	1,183,590	611,411
June 1956	598,384	1,047,353	533,820
July 1955	682,401	1,043,930	495,146
Jan.-July 1956	4,198,500	7,774,470	4,225,679
Jan.-July 1955	4,626,908	8,230,985	4,272,524
5-yr. av. (July 1951-55)	697,107	1,096,976	507,185

KINDS OF LIVESTOCK KILLED

†The classification of livestock slaughtered under federal inspection during July 1956, compared with June 1956 and July 1955 is shown below:

	July 1956	June 1956	July 1955
Cattle:			
Steers	54.0	55.0	49.1
Heifers	13.5	12.6	13.2
Cows	30.4	29.9	35.3
Bulls and Stags	2.1	2.5	2.4
Total ¹	100.0	100.0	100.0
Canners & Cutters ²	17.2	16.9	18.6
Hogs:			
Sows	23.1	22.4	30.9
Barrows & Gilts	76.2	76.7	68.9
Stags & Boars	.7	.9	1.1
Total ¹	100.0	100.0	100.0
Sheep & Lambs:			
Lambs & Yearlings	91.7	90.8	93.4
Sheep	8.3	9.2	6.6
Total ¹	100.0	100.0	100.0

¹Based on reports from packers. ²Totals based on rounded numbers. ³Included in cattle classification.

SALABLE AND DRIVEN-IN RECEIPTS AT 63 MARKETS

Total salable and driven-in receipts of livestock by classes during July, 1956 and 1955 at the 63 public markets.

TOTAL SALABLE RECEIPTS*		
	July 1956	July 1955
Cattle	1,779,841	1,371,802
Calves	318,402	264,822
Hogs	1,804,370	1,454,986
Sheep	708,385	682,401
TOTAL DRIVEN-IN RECEIPTS		
	July 1956	July 1955
Cattle	1,779,723	1,370,733
Calves	362,725	307,190
Hogs	2,166,892	1,716,326
Sheep	749,877	602,448

*Do not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 63 public markets constituted the following percentages of total July receipts: Cattle, 85.2, calves, 83.3; hogs 87.2, and sheep, 63.0. Percentages in 1955 were 84.9, 87.8, 88.0 and 57.7.

Future Farmers Mark New High In NSY Beef, Lamb Sale

For the second consecutive year sales of vocational agriculture stock established a new record at National Stock Yards when 281 Future Farmers from Missouri and Illinois marketed 1,599 project cattle and lambs in competition with commercial feeders last week. Vocational Agriculture Marketing Days are sponsored annually by stockyards interests.

Agricultural students from 28 Illinois and 22 Missouri schools consigned stock for the event. Of the 643 steers and heifers, 63 per cent graded Choice or better. Choice sold largely from \$25 to \$28 cwt., with a sizable number of Prime at \$30. Of the 956 lambs, 50 per cent graded Choice or better and brought \$22.50 to \$23.50.

Sees Swing To Confinement Livestock Production Idea

Most livestock on good commercial farms in the Middle West will be raised in confinement in another 10-15 years, believes a Michigan State University agricultural economist, John Doneth, who says that the trend towards specialization and larger enterprises will encourage the move toward confinement rearing.

Better control of environmental conditions such as temperature and humidity will be possible, he contends. At the same time, costs of

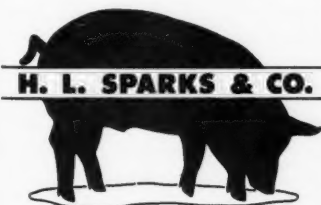
equipment and buildings per unit of livestock produced will be lower.

This confinement trend will be true especially for fattening hogs, dairy and feeder cattle, he says. Poultry has already well started in that direction.

Doneth cites a Michigan farmer who has gone to confinement raising entirely. The farmer and his son are feeding 100 steers, fattening out 75 hogs each year and farming 450 acres of crop land. Except for small lots, this farm has no fences.

Swine Growers Meet Nov. 25

The National Swine Growers Council, has announced that the annual meeting of the group has been scheduled for November 25, in Chicago. Everyone who has an interest in the welfare and progress of the swine industry is invited to attend.



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FULTON, KY.
INDIANAPOLIS, IND.
JACKSON, MISS.
JONESBORO, ARK.

LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
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SIOUX FALLS, S.D.
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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, September 8, 1956, as reported to The National Provisioner:

CHICAGO

Armour, 11,783 hogs; Shippers, 9,479 hogs; and Others, 18,253 hogs. Totals: 39,515 hogs and 4,301 sheep.

KANSAS CITY

Armour... 3,150 662 2,827 1,196
Swift... 3,682 847 3,982 2,486
Wilson... 1,282 ... 3,647 ...
Butchers... 6,119 615 1,061 ...
Others... 468 ... 2,362 ...

Totals 14,701 2,124 13,879 3,682

OMAHA

Armour... 6,059 6,012 1,882
Cudahy... 3,723 4,852 1,206
Swift... 4,715 5,955 2,080
Wilson... 3,037 4,276 1,334
Am. Stores... 663 ...
Cornhusker... 1,459 ...
O'Neill... 816 ...
Neb. Beef... 619 ...
Gr. Omaha... 608 ...
Rothschild... 471 ...
Roth... 873 ...
Kingman... 1,411 ...
Omaha... 577 ...
Union... 1,012 ...
Others... 454 10,473 ...

Totals 26,497 31,570 6,502

E. ST. LOUIS

Armour... 3,256 734 9,726 2,784
Swift... 4,061 2,573 14,691 2,607
Hunter... 1,121 ... 4,495 ...
Heil... ... 1,700 ...
Krey... ... 8,667 ...

Totals 8,438 3,307 39,279 5,391

ST. JOSEPH

Swift... 4,188 431 12,039 1,903
Armour... 4,301 295 4,688 1,622
Others... 5,845 145 5,373 537

Totals 14,334 871 22,100 4,062

*Do not include 126 cattle, 94 calves, 5,644 hogs and 7,809 sheep direct to packers.

SIoux CITY

Armour... 3,403 25 4,389 1,387
S.C. Dr...
Beef... 2,719 ...
Swift... 3,820 ... 4,719 1,546
Butchers... 710 1 ...
Others... 5,444 30 11,371 870

Totals 16,196 56 20,479 3,803

WICHITA

Cudahy... 1,932 916 3,026 ...
Dunn... 106 ...
Sunflower... 109 ...
Dold... 364 ... 1,113 ...
Excel... 835 ...
Kansas... 138 ... 465 ...
Armour... ... 268 ...
Swift... ... 270 1,318 ...
Others... 1,511 ...

Totals 5,095 916 4,406 2,051

OKLAHOMA CITY

Armour... 2,797 321 1,005 380
Wilson... 3,129 765 1,190 465
Others... 2,513 1,294 1,160 ...

Totals 8,439 2,380 3,355 845

*Do not include 1,805 cattle, 202 calves, 7,170 hogs and 2,040 sheep direct to packers.

LOS ANGELES

Armour... 444 21 ... 335
Wilson... 210 ...
Com'l... 980 ...
United... 663 ... 230 ...
Atlas... 625 ...
Goldring... 456 ...
Ideal... 424 ...
Harman... 336 ...
Coast... 330 ... 46 ...
Others... 2,196 323 718 62

Totals 6,664 344 1,053 197

DENVER

Cattle Calves Hogs Sheep
Armour... 1,582 81 ... 9,851
Swift... 1,294 134 2,468 5,011
Cudahy... 781 83 3,050 316
Wilson... 1,719 ... 11,551
Others... 5,939 327 2,259 555

Totals 11,315 625 7,777 27,284

CINCINNATI

Gall... 305
Schlacher... 358 36 ...
Others... 4,685 822 15,159 1,609

Totals 5,043 858 15,159 1,914

ST. PAUL

Armour... 6,105 3,439 17,148 1,880
Bartusch... 1,241 ...
Rifkin... 819 ...
Superior... 1,932 ...
Swift... 6,235 3,266 25,307 2,809
Others... 2,570 1,143 7,428 426

Totals 18,902 7,848 49,883 5,115

FORT WORTH

Armour... 1,626 1,611 1,593 2,075
Swift... 2,857 1,763 1,701 2,295
Morrell... 839 9 ...
City... 530 24 ...
Rosenthal... 122 36 ... 163

Totals 6,003 3,443 3,293 4,533

TOTAL PACKER PURCHASES

Week ended Sept. 8
Cattle... 160,965 186,482 175,003
Hogs... 251,752 206,065 207,447
Sheep... 69,680 76,914 74,307

CORN BELT DIRECT TRADING

Des Moines, Sept. 12—Prices at the ten concentration yards in Iowa and Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:
120-180 lbs. \$12.25@14.50
180-240 lbs. 14.25@16.00
240-270 lbs. 15.10@16.00
270-330 lbs. 14.50@15.55
Sows, U.S. 1-3:
270-330 lbs. \$14.75@15.90
330-400 lbs. 13.75@15.00
400-550 lbs. 12.10@14.00

Corn belt hog receipts were reported by the U. S. Department of Agriculture as follows:

	This week est.	Last week actual	Last year actual
Sept. 6..	58,500	48,000	60,000
Sept. 7..	61,500	50,000	51,000
Sept. 8..	45,500	29,500	56,500
Sept. 9..	65,500	Holiday	64,500
Sept. 11..	64,500	76,500	56,000
Sept. 12..	57,000	66,000	56,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Sept. 12 were as follows:

CATTLE: Cwt.
Steers, ch. & pr... \$24.00@29.00
Steers, good... 19.50@24.00
Heifers, choice... 22.00@24.50
Cows, util. & com'l... 10.75@13.50
Cows, can. & cut... 8.50@11.00
Bulls, util. & com'l... 14.00@15.00
Bulls, good (beef)... 13.00@13.50
VEALERS:
Choice & prime... 22.00@23.00
Good & choice... 19.00@22.50
Calves, gd. & ch... 15.00@17.00
HOGS:
U.S. 1-3, 120/160... 12.50@14.00
U.S. 1-3, 160/180... 14.00@15.75
U.S. 1-3, 180/200... 15.25@16.00
U.S. 1-3, 200/220... 15.50@16.25
U.S. 1-3, 220/240... 15.75@16.15
U.S. 1-3, 240/270... 15.50@16.00
U.S. 1-3, 270/300... 15.25@15.75
Sows, U.S. No. 1-3, 180/360... 14.75@15.75
LAMBS:
Choice & prime... 21.00@22.00
Good & choice... 19.50@21.00

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Sept. 8, 1956 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	6,772	11,208	49,512	33,840
Baltimore, Philadelphia	6,783	1,094	24,270	2,164
Cin., Cleve., Detroit, Indpls.	17,942	8,256	101,871	11,712
Chicago Area	22,429	7,501	49,828	6,241
St. Paul-Wis. Areas ²	31,222	22,239	82,087	10,822
St. Louis Area ³	14,998	5,451	79,744	8,342
Kansas City	31,005	776	62,728	10,033
Omaha Area	15,966	4,427	25,623	7,081
Iowa-So. Minnesota ⁴	38,349	12,360	264,360	32,727
Louisville, Evansville, Nashville, Memphis	11,797	11,659	41,135
Georgia-Alabama Areas ⁵	6,939	5,839	26,544
St. Joseph, Wichita, Okla. City	22,160	5,908	38,843	9,223
Pt. Worth, Dallas, San Antonio	21,530	8,677	13,479	17,828
Denver, Ogden, Salt Lake City	15,917	1,075	12,853	34,830
Los Angeles, San Fran. Areas ⁶	23,649	3,407	23,509	25,055
Portland, Seattle, Spokane	7,068	1,418	11,278	7,702
GRAND TOTALS	292,529	111,295	908,335	218,790
Totals previous week	315,758	126,537	886,156	246,536
Totals same week 1955	294,108	105,064	850,088	242,011

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Sioux City, Iowa, and Albert Lee, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended September 1 compared with the same time 1955, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS Up to 1000 lbs.		VEAL CALVES Good and Choice		HOGS* Grade B ¹ Dressed		LAMBS Good Handyweights	
	1956	1955	1956	1955	1956	1955	1956	1955
Toronto	\$21.34	\$19.50	\$23.83	\$23.00	\$27.50	\$27.50	\$22.00	\$18.82
Montreal	19.50	21.35	22.40	26.75	27.50	27.50	18.90	18.50
Winnipeg	21.00	19.00	22.26	21.87	25.16	25.08	18.50	18.68
Calgary	20.14	18.73	17.55	18.11	26.10	25.87	17.89	17.65
Edmonton	20.75	19.50	17.50	19.00	26.90	26.25	17.75	17.75
Lethbridge	19.50	19.00	16.75	17.50	25.50	25.00	16.90	17.25
Pr. Albert	18.50	18.45	17.75	17.40	23.00	23.50	16.25	15.90
Moose Jaw	19.00	18.25	16.75	17.00	23.00	23.50	16.00	17.00
Saskatoon	20.00	18.50	19.00	18.25	23.00	23.50	16.25	16.40
Regina	19.40	18.70	17.50	17.55	23.50	23.50	17.50	17.50
Vancouver	18.65	18.00	17.05	17.05	18.35	18.35	19.50	19.50

*Canadian Government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama, and Jacksonville, Florida during the week ended September 7:

	Cattle	Calves	Hogs
Week ended September 7	3,051	1,566	14,863
Week previous (five days)	3,362	1,554	12,336
Corresponding week last year	4,139	1,873	14,607

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Sept. 12 were as follows.

CATTLE: Cwt.
Steers, ch. & pr... \$25.50@28.00
Steers, gd. & ch... 21.50@26.50
Heifers, ch. & pr... 24.00@26.25
Cows, util. & com'l... 9.50@12.50
Cows, can. & cut... 7.75@9.50
Bulls, util. & com'l... 11.50@13.25
VEALERS:
Good & choice... 17.00@19.00
Calves, util. & gd... 15.50@17.00
HOGS:
U.S. 1-3, 180/200... 14.00@15.50
U.S. 1-3, 200/220... 15.25@16.25
U.S. 1-3, 220/240... 15.75@16.40
U.S. 1-3, 240/270... 15.75@16.25
Sows, U.S. No. 1-3, 270/360... 15.00@15.75
LAMBS:
Choice & prime... 20.00@21.00
Good & choice... 18.50@20.00

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, Sept. 12 were as follows.

CATTLE: Cwt.
Steers, prime... \$29.50@30.00
Steers, choice... 25.00@29.50
Steers, good... 20.00@26.00
Steers, standard... 17.00@19.00
Heifers, prime... 25.00@26.50
Heifers, choice... 21.00@26.00
Cows, util. & com'l... 10.00@13.00
Cows, can. & cut... 8.00@10.00
Bulls, util. & com'l... 11.50@13.50
Bulls, good (beef)... 11.50@12.50
HOGS:
U.S. 1-3, 180/200... 15.00@16.25
U.S. 1-3, 200/220... 16.00@16.35
U.S. 1-3, 220/240... 16.00@16.50
U.S. 1-3, 240/270... 15.75@16.25
U.S. 1-3, 270/300... 15.50@16.00
Sows, U.S. No. 1-3, 180/360... 15.25@15.85
LAMBS:
Choice & prime... 20.50@21.00
Good & choice... 18.50@20.50

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended Sept. 8, 1956, compared:

CATTLE

	Week ended Sept. 8	Prev. Week	Cor. Week
Chicago	19,338	24,366	23,797
Kan. City	10,825	20,512	17,731
Omaha	24,973	31,002	29,308
E. St. Louis	11,745	13,237	10,476
St. Joseph	13,214	10,969	13,884
Sioux City	11,534	11,392	9,495
Wichita	5,955	6,420	5,131
New York & Jersey	6,772	13,481	11,671
Okla. City	12,826	116,872	10,518
Cincinnati	4,606	4,605	5,522
Denver	12,359	15,551	13,342
St. Paul	16,332	15,522	15,825
Milwaukee	3,155	3,833	3,632
Totals	161,634	187,562	169,332

HOGS

Chicago	30,076	27,942	26,619
Kan. City	18,879	10,195	9,585
Omaha	39,479	35,575	40,296
E. St. Louis	39,279	33,058	25,483
St. Joseph	22,361	17,435	17,709
Sioux City	12,481	11,468	17,115
Wichita	10,090	8,558	9,358
New York & Jersey	49,512	56,589	48,195
Okla. City	10,525	11,045	8,730
Cincinnati	13,075	12,032	15,796
Denver	7,891	5,509	6,250
St. Paul	42,455	35,059	33,617
Milwaukee	3,608	3,912	4,064
Totals	293,671	268,377	262,807

SHEEP

Chicago	4,901	6,540	4,925
Kan. City	3,682	4,065	3,653
Omaha	7,316	10,421	12,301
E. St. Louis	5,391	4,925	4,153
St. Joseph	11,224	6,440	7,343
Sioux City	1,964	2,545	3,761
Wichita	733	1,116	...
New York & Jersey	33,840	49,947	48,608
Okla. City	2,885	3,904	4,871
Cincinnati	285	391	1,476
Denver	24,883	13,646	28,692
St. Paul	4,680	4,693	6,044
Milwaukee	480	932	1,419
Totals	101,673	129,514	132,174

*Cattle and calves.

*Federally inspected slaughter, including directs.

*Stockyards sales for local slaughter, *Stockyards receipts for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended Sept. 1:

CATTLE

	Week ended Sept. 1	Same week 1955
Western Canada	18,977	16,037
Eastern Canada	19,215	18,997
Totals	38,192	35,034

HOGS

Western Canada	39,359	34,281
Eastern Canada	55,870	53,595
Totals	95,229	87,876

All hog carcasses graded

SHEEP

Western Canada	5,641	5,417
Eastern Canada	11,867	12,005
Totals	17,508	17,422

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for week ended Sept. 8:

	Cattle	Calves	Hogs	Sheep
Salable	129	27	...	34
Total (incl. directs)	3,213	3,162	19,103	12,736
Prev. week:
Salable	202	36
Total (incl. directs)	5,103	4,039	23,267	22,744

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Sept. 6	2,751	307	12,349	2,603
Sept. 7	1,174	250	10,524	1,115
Sept. 8	511	399	4,872	37
Sept. 10	23,931	285	11,512	4,544
Sept. 11	6,720	288	13,329	2,450
Sept. 12	18,000	309	12,000	3,000
*Week so
far	48,651	873	36,841	9,994
Wk. ago	31,113	1,302	27,641	5,098
Yr. ago	48,139	1,646	34,834	9,712
2 years	50,435	1,265	37,715	7,704
*Including 400 cattle, 6,500 hogs and 5,500 sheep direct to packers.

SHIPMENTS

Sept. 6	3,113	65	2,104	959
Sept. 7	2,635	80	2,626	412
Sept. 8	328	...	146	30
Sept. 10	6,842	...	2,713	886
Sept. 11	5,077	79	1,374	240
Sept. 12	6,000	...	2,000	500
*Week so
far	17,919	79	6,087	1,626
Wk. ago	11,489	64	4,600	681
Yr. ago	19,743	143	3,412	788
2 years	18,339	172	1,734	2,301

SEPTEMBER RECEIPTS

Cattle	1956	1955
Calves	83,364	71,229
Hogs	3,671	6,406
Sheep	93,724	68,006
Sheep	18,671	19,865

SEPTEMBER SHIPMENTS

Cattle	1956	1955
Hogs	34,297	32,809
Sheep	15,883	9,592
Sheep	3,608	3,723

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wednesday, September 12:

	Week ended Sept. 12	Week ended Sept. 5
Packers' purch.	36,464	26,221
Shippers' purch.	10,963	8,565
Totals	47,427	34,786

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Sept. 7, with comparisons:

	Cattle	Hogs	Sheep
Week to date	275,000	365,000	136,000
Previous week	355,000	370,000	198,000
Same wk. 1955	302,000	364,000	182,000
1956 to date	10,447,000	16,682,000	5,706,000
1955 to date	10,053,000	14,541,000	5,784,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Sept. 6:

	Cattle	Calves	Hogs	Sheep
Los Ang.	6,800	650	975	200
N. P'tland	3,050	750	850	4,875
San Fran.	900	200	850	4,800

LIVESTOCK EXPORTS-IMPORTS

United States exports and imports of livestock.

	June 1956	June 1955
EXPORTS (dom.):	No.	No.
Cattle for breeding	1,426	1,555
Other cattle	531	166
IMPORTS:		
Cattle for breeding
Canada
Bulls	...	74
Cows	...	1,602
Other countries
Bulls	...	35
Cows	...	4
Cattle, other edible
Canada
Over 700 lbs.	2,334	2,125
Under 700 lbs.	97	2,406
200-700 lbs.	22	93
Under 200 lbs.	1,099	1,033
Mexico:		
Over 700 lbs.	626	40
Under 700 lbs.	283	304
200-700 lbs.	1,192	2,556
Under 200 lbs.	30	...
Hogs—edible	49	907
Sheep, lambs & goats, edible	197	154

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Sept. 11, were reported by the Agricultural Marketing Service, Livestock Division as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

U.S. No. 1-3:	12.50-14.25	None qtd.	None qtd.	None qtd.	None qtd.
120-140 lbs.	14.00-15.50	None qtd.	None qtd.	None qtd.	\$14.00-15.00
140-160 lbs.	15.25-16.25	\$14.00-15.50	\$13.50-15.50	\$15.00-16.00	14.50-16.00
160-180 lbs.	16.00-16.50	15.25-16.50	15.00-16.25	16.00-16.50	15.75-17.25
180-200 lbs.	16.00-16.85	15.50-16.50	16.00-16.25	16.00-16.75	16.25-17.25
220-240 lbs.	16.00-16.85	15.75-16.50	16.00-16.25	16.00-16.75	16.25-17.25
240-270 lbs.	16.00-16.50	16.10-16.25	16.00-16.25	16.00-16.75	16.00-17.25
270-300 lbs.	None qtd.	15.75-16.25	15.75-16.00	15.50-16.25	15.50-16.75
300-330 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.

Medium:

160-220 lbs.	14.50-15.75	13.50-15.50	13.00-15.50	14.50-15.75	14.25-16.00
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SOVS:

U.S. No. 1-3:

180-270 lbs.	15.75-16.00	None qtd.	None qtd.	15.85-16.00	15.75-16.00
270-300 lbs.	15.75-16.00	15.75-16.00	15.75-16.00	15.50-15.75	15.50-15.75
300-330 lbs.	15.75-16.00	15.75-16.00	15.75-16.00	15.50-15.75	15.25-15.50
330-360 lbs.	15.25-16.00	15.50-15.75	15.50-15.75	15.25-15.50	15.00-15.25
360-400 lbs.	14.75-15.50	15.00-15.50	15.25-15.50	15.00-15.50	14.75-15.00
400-450 lbs.	14.25-15.00	14.75-15.25	14.75-15.25	14.25-14.75	14.50-15.00
450-550 lbs.	12.75-14.50	13.25-14.75	13.25-14.75	13.00-14.25	13.75-14.50

Boars & Stags:

all wts.	9.50-12.50	None qtd.	8.00-11.00	None qtd.	None qtd.
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SLAUGHTER CATTLE & CALVES:

STERS:

Prime:

700-900 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	None qtd.	29.50-31.00	28.00-31.00	28.00-31.25	27.50-29.50
1100-1300 lbs.	None qtd.	29.50-31.25	28.25-31.00	29.00-31.75	28.00-30.00
1300-1500 lbs.	None qtd.	29.75-32.25	28.25-31.00	30.00-31.75	28.50-30.00

Choice:

700-900 lbs.	24.00-26.00	None qtd.	None qtd.	22.75-28.00	None qtd.
900-1100 lbs.	24.50-26.50	26.00-29.50	25.00-27.50	23.00-29.50	24.00-28.00
1100-1300 lbs.	24.50-26.50	26.25-29.75	25.50-28.00	24.50-30.00	24.50-28.00
1300-1500 lbs.	24.50-26.50	26.50-29.75	25.50-28.00	24.50-30.00	24.50-28.00

Good:

700-900 lbs.	20.00-24.50	21.25-26.50	19.00-24.50	18.25-23.00	18.00-22.00
900-1100 lbs.	20.50-25.00	21.75-26.50	19.50-24.50	18.50-24.50	18.00-22.50
1100-1300 lbs.	20.50-24.50	21.75-26.50	19.50-24.50	18.50-24.50	18.50-22.50

Standard:

all wts.	16.00-19.50	17.00-20.50	15.50-20.00	15.50-19.50	17.00-20.00
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Utility:

all wts.	14.00-16.00	15.00-17.00	13.50-15.50	13.50-15.50	15.00-17.00
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HEIFERS:

Prime:

600-800 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
800-1000 lbs.	None qtd.	25.00-27.25	None qtd.	25.00-28.75	24.50-28.50

Choice:

600-800 lbs.	23.50-26.00	24.00-25.50	23.00-25.50	23.00-25.50	23.00-25.00
800-1000 lbs.	24.00-26.00	24.50-26.00	23.00-25.50	23.50-25.00	23.00-25.00

Good:

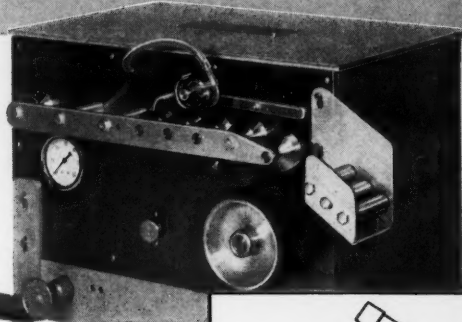
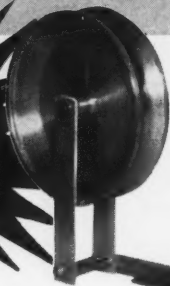
500-700 lbs.	20.00-23.00	20.00-23.00	19.00-22.50	17.00-21.00	17.50-20.00
700-900 lbs.	20.50-23.00	20.50-23.00	19.50-22.50	17.50-21.50	18.00-20.00

Standard:

all wts.	15.50-19.00	16.00-19.00	15.00-19.00	14.50-
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THE TEE-CEE WIENER PEELER

**USES NO
STEAM OR
WATER!**



The Tee Cee Peeler will peel at least 500 lbs. of average size franks an hour. Will peel any size wiener or frank made in artificial casing.

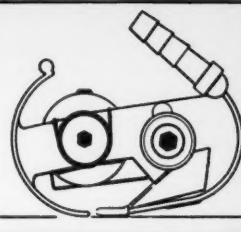
No product lost, cut or scarred, and no sorting or re-peeling necessary. The efficiency and mechanical simplicity of the Tee Cee Peeler is highly praised by all users.

COMPACT—Shipping size is 14" x 14" x 19". Operating space required is 14" x 42" to 49".

MAINTENANCE—The Tee Cee Peeler is built of stainless steel and anodized aluminum. There is nothing to get out of order or adjustment and daily clean up with hot water is all that is necessary.

New patented mechanical features including this new cutter head for more efficient operation.

FOR FULL
INFORMATION
WRITE



THE **TEE CEE** MANUFACTURING CO.

7545 KIRTLY DRIVE, CINCINNATI 36, OHIO

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address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$9.00 per inch. Contract rates on request.

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CLASSIFIED ADVERTISING PAYABLE IN ADVANCE.
PLEASE REMIT WITH ORDER.

POSITION WANTED

EXECUTIVE: Employed executive with 28 years' experience with only one firm, last 8 years as manager of company's largest volume sausage plants, offers services in similar position with large volume independent plant in or adjacent to Minnesota. Previous employment in midwestern ten-state territory and central Atlantic coast area, including metropolitan New York, with major packer. Experience covers all phases of managerial operations, including fiscal, materials and supplies procurement, formulation, cost accounting, personnel, sales, merchandising, promotion, advertising, etc. Age 47 years. Reason for change is desire to immediately relocate in midwest, for family's sake, where present employer has no current desirable vacancy. Salary must equal present remuneration but subject to negotiation. Most excellent recommendations. Write for detailed qualifications, advising all details of position offered. W-335, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

EXPORT SALES DEVELOPMENT MANAGER

Age 40. Sales development experience covers 12 years, last five years living in Latin America specifically developing export sales. Complete and thorough knowledge of market requirements and market potentials. Well connected with volume buyers of fresh, frozen and canned meats as well as fats and salted products. Highly qualified to handle all export problems. W-326, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES POSITION: Man, 43, desires permanent sales position in packing house suppliers' industry, prefer reputable spice company. 21 years' experience in meat industry, including retail, locker plant, and sales. Executive experience, also sales management, plant supervision, and directorship in N. I. M. P. A. Able to furnish top references. Will relocate. Reason for availability—present plant destroyed by fire. W-336, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED

HOTEL AND RESTAURANT MEAT SUPPLIERS FOREMAN

Age 41; 20 years' experience in cutting, fabrication, specialties, quality and portion control, etc. Desire position with reliable company. Can furnish references. W-337, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MASTER MECHANIC OR STAFF ENGINEER: Seventeen years experience with major packer in plant maintenance and industrial engineering. Well qualified in preventive maintenance, construction, plant layout, and materials handling. Registered professional engineer. Address W-304, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT OR MANAGER: Available Jan. 1, 1957, to take complete charge of medium sized packing house. Handle labor and customer relations, complete processing and coordination of all departments. Do not reply unless you have a top position to offer with incentive-basis arrangement. W-339, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERVISOR: Age 31, 5 years' experience as industrial engineer, all pork processing operations. Time study, methods, supervision, layout, standard costs, yields, accounting procedures, equipment investigations. Goal—plant manager. W-338, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT SUPERINTENDENT OR ASSISTANT MANAGER

Several years' experience as superintendent and experienced in all phases of operations and management. Under 40 years of age. W-340, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: 35 years' actual experience in both federal and local houses. Thorough knowledge of all phases. References furnished. Will relocate anywhere. W-341, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED

SAUSAGE EXPERT: With a lifetime of varied experience, practical and supervisory. Fully capable of solving the most delicate problems in the shortest period of time. Will travel anywhere. W-312, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

PLANT MANAGER

National Food Distributor with multiple plant operations has opening for aggressive, profit-minded executive with thorough knowledge of all phases of packing house management, including livestock buying, slaughtering, processing, labor relations, cost accounting, advertising, and sales. Excellent opportunity for advancement, regular merit increases, and liberal benefits. Appropriate starting salary. Reply in confidence giving details of education, employment record, personal background, and qualifications. Personal interview can be arranged during the A.M.I. Convention. W-329, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMEN: With a following to the bacon, frankfurter, and sausage manufacturers, to sell printed waxed folders and folding cartons. To a man with this background we can offer a very attractive proposition. A few choice territories still available. Box W-272, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

SALESMEN: Two men familiar with locker or packer operations to sell established line of supplies and equipment in eastern Illinois, western Indiana, and Kentucky. Salary, commission. Write to the C. Schmidt Company, 1712 John St., Cincinnati 14, Ohio.

ARE YOU LOOKING? For a job with a promising future? WE HAVE IT! We are looking for an experienced tenderer to work in one of the finest plants in the country. Why not investigate. Write to W-333, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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